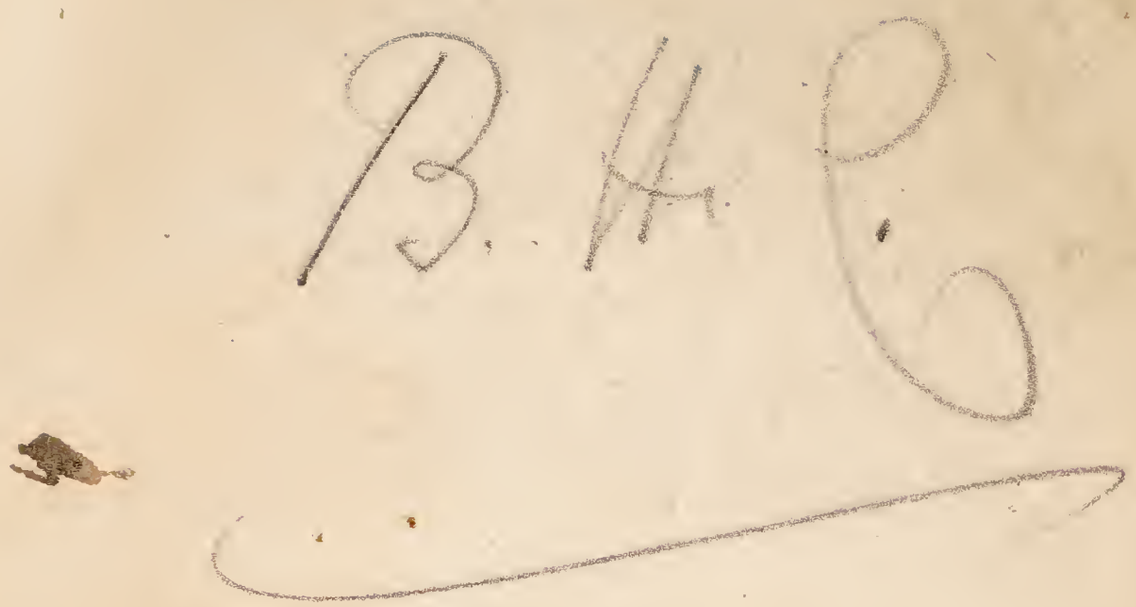
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7939

FRENCH COOKERY:

COMPRISING

L'ART DE LA CUISINE FRANÇAISE;
LE PATISSIER ROYAL; LE CUISINIER PARISIEN.

BY THE LATE

M. CARÊME,

SOME TIME CHEF OF THE KITCHEN OF HIS MAJESTY GEORGE IV.,

TRANSLATED BY

WILLIAM HALL,

COOK TO T. P. WILLIAMS, ESQ., M.P., AND CONDUCTOR OF THE PARLIAMENTARY DINNERS OF THE RIGHT HONOURABLE LORD VISCOUNT CANTERBURY, G. C. B., LATE SPEAKER OF THE HOUSE OF COMMONS.

WITH SEVENTY-THREE PLATES ILLUSTRATIVE OF THE ART.

LONDON:
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ADVERTISEMENT.

It is in justice to myself that I offer the following prefatory remarks, for it may by many be imagined that as another publication purporting to be a translation of M. Carême's works on Cookery has been presented to the public two years since, that this attempt could not be required, and that such presentation might at least be designated as injudicious. I have to affirm, that it is well known to several of my friends that five years since I commenced this translation, (not then, indeed, with a view to its publication, but having shown portions of it to the friends I allude to, I was by them induced to venture its appearance to the world ;) I therefore employed some leisure that I had in its revision, and at this period I declare that I was not aware of any other translation extant, in manuscript or otherwise, and it was with much surprise I heard the announcement of that of Mr. Porter's editing. I have no fear of being charged as a copyist of his work, and beg to disclaim being actuated by any rivalry. I am content to allow this translation to rest on its own merits, and in ushering it to the public, conceive I am laying before them the productions of a Man whose abilities transcended the generality of writers on the art, whose imagination greatly enlarged the variety of *entrées* and *entrêmêts* previously practised, and whose clear and perspicuous details render them facile, not only to the Artist who has already an advance in his profession, but also to those whose knowledge of the higher code of the Kitchen has been necessarily limited. I am fully aware that it may be asserted, that much that is herein contained was known antecedently to many; yet the work could not be deemed complete were such well-known articles expunged. It will also be objected, that much more is required in the practice of a Cook than

this work exhibits; but it will be remembered by professional men, that the earlier edition of M. Carême gave but details concerning the pastry and cold *entrées*,—the more peculiar employment of the Pastrycook; and that they were professedly written for the meridian of Paris, where the Art is divided into the two classes of Cook and Pastrycook, but in England both are amalgamated, and it was with the view of affording a more extensive knowledge of the department of *The Pastry*, that I was persuaded to offer the work to the public; for it is obligatory on the Cook in England to be conversant with every branch of his profession, as few of the establishments of our nobility or gentry, even of the most wealthy or highest in rank, include an assistant under the denomination of a Pastrycook. To those, therefore, who are studious of success, and are anxious to excel, I offer my publication; and if it should open new views, give rise to new ideas, and consequently a more extended acquaintance with the Art, to those who deign it a perusal, my labour, I feel, will not only not be valueless, but, on the contrary, of considerable utility.

Subsequently to the appearance of the second editions of Le Patissier Royal, and Le Cuisinier Parisien, M. Carême, proceeding with his plan of forming a complete code of the Art, published his work on the Soups and Fishes; I have therefore been enabled to add these to the work—an addition that I feel assured must be acceptable, and have much to regret that his decease put an end to his labour, before he had concluded his Treatise on the Entrées and Sauces,—a regret that all the profession must feel in unison.

I have not attempted to follow M. Carême through his long dissertations on the grand balls and other large affairs with which he was connected; but avoiding these, by condensing the language, and expunging every irrelevant sentence, I have succeeded in bringing the essence of his five volumes into the compass of one; nevertheless, I believe, that no one useful remark of his has been disregarded.

I have endeavoured to render the various names given into English, but the names of many articles and modes of operation are (like other names of science, deduced from other languages) untranslatable, they have become technical, and as such I have left them; for had they been

rendered literally, such Anglicised titles could only have been ridiculous, whilst, by their present universal reception amongst the profession, they must be deemed as being thoroughly understood; nevertheless, I have attempted to give the origin of such names—many are so entitled from the inventor—the inventor's patron—the province from which their principal ingredient is obtained—from some great event or distinguished personage, and not a few from caprice only.

The Plates are *fac similes* of the whole in the original, and have been executed by my son, W. E. Hall, in a manner that I trust will be deemed creditable to him. I cannot conclude without offering my grateful sentiments for the encouragement I have received from those whose rank renders them above my thanks; as also to those of my professional friends whose kindness has prompted them to support my undertaking: it is a venture, but with such assistance I may anticipate a mostsatisfactory result.

W. H.

London, June 4, 1836.

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ERRATA.

Page	2	line	15	*for* Pot au bain marie, *read* Pot au feu au bain marie.
,,	17	,,	38	*for* santé, *read* sauté.
,	20	,,	3	*for* Potage des concombres, *read* Potage aux concombres.
,,	21	,,	28	*for* verds, *read* verts.
,,	27	,,	42	*for* croute gratinée, *read* croutes gratinées.
,,	36	,,	5	*for* baking skeet, *read* baking sheet.
,,	39	,,	15	*for* pears, *read* peas.
,,	,,	,,	43	*for* of fifteen persons, *read* for fifteen persons.
,,	73	,,	10	*for* Kari, *read* Karic.
,,	78	,,	4	*for* à l'Angloise, *read* à l'Anglaise.
,,	104	,,	34	*for* Macqueraux, *read* Maquereaux; and so throughout.
,,	107	,,	26	*for* Ragouts, *read* Rougets.
,,	115	,,	2	*for* bottles, *read* pottles.
,,	120	,,	3	*for* à l'Anglaise, *read* une Anglaise.
,,	,,	,,	18	*for* Anguille grillé, *read* Anguille grillée.
,,	,,	,,	37	ditto. ditto.
,,	121	,,	15	*for* sauce au homard, *read* sauce aux homards.
,,	123	,,	32	*for* Turbot farcies et glacées, *read* Turbot farci et glacé.
,,	,,	,,	36	*for* Polonnoïse, *read* Polonaise.
,,	158	,,	5	*for* à la chasseur, *read* au chasseur.
,,	173	,,	49	*for* veal under, *read* veal udder.
,,	196	,,	2	*for* crêmes pafissières, *read* crêmes patissières.
,,	,,	,,	26	*for* nearly, *read* neatly.
,,	208	,,	33	*for* bale, *read* ball.
,,	226	,,	8	*for* abaise, *read* abaisses.
,,	274	,,	4	*after the word* eight, *add* mirabelle plums.
,,	317	,,	40	*for* pralinés, *read* pralinée.
,,	320	,,	7	*for* confier, *read* confire.
,,	,,	,,	42	ditto ditto.
,,	345	,,	6	*after the words* Artichoke bottom, *add* with magnonnaise.
,,	377	,,	17	*for* mingles, *read* mingle.
,,	385	,,	41	*for* sixteen raspberries, *read* one pound of raspberries.
,,	389	,,	21	*for* gum, *read* rum.
,,	392	,,	6	*for* la vanille, *read* à la vanille.
,	394	,,	15	*for* le double cascade, *read* la double cascade.

THE ART

OF

FRENCH COOKERY.

PART THE FIRST.

Analyse du Pot au Feu bourgeois—(Analysis of the Broth-pot of the Tradesman).

In the housekeeping of the French artisan, the broth-pot yields the most substantial nourishment; the wife attending it; yet without possessing the slightest notion of chemistry, she first places the meat in the pot with about two quarts of water to three lbs. of beef, at the corner of the fire, where slowly becoming hot, the heat swells the muscular fibres of the beef, dissolving the gelatinous substances therein contained: by these means the scum rises gradually, the *osmazome* (which is the most savoury part of the meat) gently adds its unction to the broth, and the *albumen* (which is the muscular part producing the scum) exuding itself, rises to the surface; thus, by the simple process of having conducted her broth-pot by slow degrees, a relishing and nutritious broth has been obtained, and a piece of meat tender and palatable also. Such are the advantages of this truly chemical operation; whilst in inconsiderately placing the pot over too quick a fire, the boiling is precipitated, the albumen coagulates, and hardens; the water, prevented from penetrating the meat, the *osmazome* is hindered from disengaging itself, and thus nothing is obtained but a piece of meat hard in the eating, and a broth without taste or succulence; therefore the greatest masters direct those who are charged with the putting on of the stock-pots, to skim them slowly over a gentle fire, adding at intervals a little cold water, that the scum may rise more copiously; these are the useful results that practice daily evinces to even the least skilful of the profession; it is sufficient to possess but a small share of sense to become quickly aware of these first principles of alimentary chemistry. In large kitchens, this stock is unceasingly employed for sauces, braises, soups, consommés, and essences. When boiled enough, take out the pieces that are to be served as *bouillis*, and having strained off the stock, cover the meat again with water nearly boiling, and by leaving the stock-pot for some hours at the fire, a gelatinous fluid is yet attainable from the bones and remaining meats. It often occurs that apprentices set the pot over a quick fire, that they may be able to

skim it sooner, and thus be the sooner at liberty, but the cook thus careless serves his beef hard and his broth detestable; the careful cook will studiously watch the manner by which his pot is conducted in this department.

Pot au Feu de Maison, ou bouillon restaurant—(Restorative Broth.)

Put in an earthen pot, sufficiently large, four pounds of beef sliced, a good knuckle of veal, and a fowl half-roasted, add nearly three quarts of cold water, and set it at the side of the fire, to skim it gently; add salt, two carrots, a turnip, three leeks, and half a head of celery tied in a bundle, and a clove stuck in an onion, and let it boil slowly for five hours without ceasing; then take up the roots and trim them neatly; taste the broth, using but little salt to flavour the soup; skim, and add the roots to it, and serve; this is a healthy soup, and good in families, where the nourishment of children is to be attended to.

Pot au Bain Marie *.

Put in an earthen pot three pounds of beef in slices, two pounds of fillet of veal, a loin of mutton, removing all the fat, a fowl coloured by roasting, and five pints of cold water; add roots as in the last article; cover the pot closely, and surround it with a rim of paste (made somewhat soft) of flour and water only; it should close the cover hermetically that the steam may be retained within; place the pot within a stewpan four inches more in width, containing water, the boiling of which should not be interrupted during six hours; be careful therefore to add at intervals boiling water to the *bain marie*, the ebullition of which thus remains always the same; at the end of the time stated, remove the paste from the cover, pass the broth through a silk sieve, and make use of it for soups or consommés. This is also a stock for a family, and nourishing for persons whose stomachs are impaired by fatigue, and it becomes more refreshing if, in making, two lettuces, a handful of sorrel and chervil picked, washed, and tied in a bundle, are added.

Grand Bouillon—(Common Beef-stock).

Trim and carefully bone a rump of beef, tie it up in a neat form, break the bones, place them in the stock-pot, and lay the beef upon them, and fill the pot three parts full of cold water; place it by the side or over a slow fire, which increase gently to facilitate the skimming, (for it is essential that this should be done gently,) adding at intervals a little cold water; when carefully skimmed, and the small quantity of scum that rises becomes white, set the stock-pot over a slow fire of cinders, as for a braise, and add a spoonful of salt, with roots and cloves, as in the former articles; let the boiling proceed slowly without interruption for four or five hours, that it may not become reduced by boiling too quickly: these necessary attentions to the stock-pot are more important than usually imagined. It is necessary to put on this stock-pot early in the morning, so as to have the broth to moisten the consommé with. When the beef is done sufficiently is to be discovered by piercing it with the point of a skewer, and it will quit easily; then take it carefully from the pot, and lay it in a brazing-pan upon the drainer, and strain the fat, and sufficient broth upon it to cover it; put

* The term given to the process herein described.

on the cover, and set it in the hot closet; half an hour before serving, drain the beef, trim it neatly without making it less thick, remove the greater part of the broth from the brazing-pan, replace the beef within it, glaze it, cover the pan, and lay fire above and below it; the glaze thus becomes lightly coloured; when drained and dished up, glaze it a second time, and add its accompaniments. Many cooks give themselves much trouble in glazing the beef three or four times, to render it of a fine bright colour, but the same result will be obtained by proceeding as herein directed, without masking it with three or four layers of glaze, which serves only to form an elastic skin that the best knife can scarcely penetrate; and although the glaze used be made of veal and fowl, and that its substance is most delicate and unctuous, nevertheless many layers of it dried in the oven become a body not easily cut until cold.

Bouillon de Volaille pour les potages de santé—(Stock from Fowls).

Roast two well-fed fowls, colouring them before a clear fire; put them in a stewpan with two quarts of water; skim it, and add a carrot, a turnip, a clove stuck in an onion, two leeks, half a head of celery, and a lettuce, the whole having been minced and sweated in clarified butter; add a little salt, and simmer it nearly three hours; skim off the fat carefully, and pass it through a silk sieve. Use this stock for *soups à santé* (healthy); as it is without beef, it is light and nourishing. A turkey may thus be used, giving it double the quantities of water and seasoning, and boiling it for five hours.

Bouillon restaurant de Perdrix—(Stock from Partridges).

Colour slightly by roasting four partridges, and put them in a small stock pot, with a leg of veal, the knuckle being taken off, and add three quarts of water; let it boil slowly for four hours, skim, and season it with roots and herbs sweated in butter, as in the last article, skim all the fat off, and strain it through a silk sieve. This broth, taken lukewarm, is very restorative and strengthening for weak persons.

Bouillon de Laperaux de Garenne—(Stock from wild Rabbits).

Put two wild rabbits cut in pieces, with one pound of veal in slices, in a stock-pot, and draw it down to give it a colour; add five pints of water, and skim it at the corner of the stove; add the roots and herbs sweated as for the *bouillon de volaille* above; let it boil gently three hours, skim off the fat, and pass it through a silk sieve. Use this for *potages à santé*, if the flavour of game is required.

Pièce d' Aloyau bouilli, pour une grosse pièce—(Sirloin of Beef stewed, for a remove).

Raise the meat from the chine-bone of a sirloin, and saw it off; trim the ribs very even, take the skin of the under fillet away, and cover it again with a large piece of suet taken from the kidney, and beaten flat between the folds of a napkin with a small chopper (to prevent its falling in pieces); roll up the flank afterwards to match the fillet, and tie it up as if for the spit; put the trimmings in a stock-pot, lay the beef upon them, and proceed as directed in the art. *Grand Bouillon;* let it boil slowly for three hours, which should be concluded exactly at dinner time; drain the beef, untie it carefully, trim it, and glaze it on the under side;

put it in a brazing-pan, with the fat only from the stock-pot, place fire on the top and below it, to dry the glaze; then dish, and glaze it a second time, garnish it, and serve. The rump and sirloin alone are proper for the best tables, although the brisket is frequently used; but this piece is too fat, yet delicate in the parts that adhere to the bones; it is thus dressed when salted red (*à l'écarlate*), and served with a purée of potatoes, peas, haricots, or lentils. The part of the beef considered the best for stock is the entire leg, consisting of the rounds, rump, edge-bone, and shin, the mode of its division in England; the rump is the most esteemed, but there is more succulence in the round. Good beef is known by its being well covered with sheets of fat, and the flesh of a crimson colour, and well marbled.

Bouillon empôtage.

Butter a large stewpan, and put in it half of an under nut of the leg of veal or a knuckle, a loin of mutton roasted, a fowl, two onions and two carrots, a bundle of leeks and celery, with two large spoonsful of stock, and set it over a quick fire; let it reduce gradually until the glaze receives a light brown colour; then pierce the meat with the point of a knife, to obtain the quintessence thereof; fill up the stewpan with beef stock, let it boil gently five hours, skimming it carefully; take out the meat, strain the stock through a napkin, skim off the fat, and use it for vegetable or any other soups.

Consommé blanc de Volaille—(White consommé of Poultry).

Truss two fat fowls, put them in a stock-pot, with a knuckle of veal of three pounds weight; fill it three-parts full with beef-stock, and set it to boil at the corner of the stove; the boiling thus commencing but slowly, the flavour of the fowls is entirely extracted, and the consommé rendered more clear and nutritive; having skimmed it, add two carrots, an onion, a turnip, and a bundle of celery and leeks (the beef-stock being seasoned, no salt should be added to this); let it boil gently, but constantly, for five hours, then skim off the fat, and take out the roots and meat, strain it through a napkin or silk sieve, and use it for white soups, or to clarify sauce, or to moisten *poëles* or *brasés* for *entrées*. If it is intended for glaze, the fowls should be but scarcely covered with the beef-stock, for the smaller the quantity the greater the substance it possesses, and is therefore more speedily reduced. The glaze must be strictly attended to towards the end of its reduction, and the fire under it be equally spread, that the glaze may not catch at either side of the stewpan. This glaze is used for ragouts and light sauces, as the suprême, allemande, bechamel, and for anything required to be glazed lightly.

Consomme de débris de Volaille—(Stock from the trimmings of Fowls).

In large dinners it is usual to mark off a consommé with the trimmings of the fowls that are used (except the feet, which are reserved for the aspic), adding also any trimmings of veal, with a knuckle, and the beef-stock necessary; skim and season the consommé as usual; when strained and skimmed, it serves to moisten entrées or entremets of vegetables, as cardoons, lettuces, celery, &c., and also for clarifying the larger sauces.

Consommé blanc de santé de Volaille—(Stock from Fowls for white Sauces).

Having taken the fillets from six fat fowls (for an entrée), take off the legs as for a fricassé, cut the carcases in half, remove the lungs and the parts that adhere to the loins; put all the trimmings into a large stewpan, placing first the pinions, loins, and trimmings from the fillets; on them lay the legs, giving them a neat round form, that they may be served for breakfast, or reserve them for an entrée; cover them with sheets of bacon, two carrots, a turnip, an onion, a head of celery, and two leeks; cover the whole with a sheet of buttered paper, and add sufficient cold water to cover the fowl; do not use any salt; make it boil, and skim it, and let it simmer for two hours; then strain it through a napkin, and when the fat is skimmed, take half of it to work the *velouté au suprême*, and reduce the remainder to glaze, to add to the *suprême* when finishing it; or if the whole is reduced to glaze, it may be put into a *sauce allemande*, thus constituting a *suprême*, and it was thus made by Laguipierre and many others.

Fumet de Faisan, pour suprême—(Essence of Pheasants).

Raise the fillets of five pheasants for an *entrée*, as in the last article, and proceed with the legs and carcases as therein directed. Partridges, woodcocks, hares, and all smaller game and rabbits may likewise thus be made use of. It has been before observed that the stocks used for sauces, consommés, fumets, &c., should be but slightly salted, that their reductions might yield essences nutritive and rich, but not of too saline a flavour.

Glace de Volaille en tablettes—(Glaze of Fowl in cakes).

Put in a stock-pot sufficiently large ten pounds and the bones of a leg of beef, ten pounds of fillet of veal, with two knuckles, five fowls, and an old cock coloured by roasting; add sufficient water to cover the meat; let it boil slowly, skim and season it as usual, but with the least salt possible; cover, and let it boil for six hours without ceasing; or the cover may be luted down with a rim of paste, and the pot placed in a slow oven; by this process the consommé will have more richness and succulence; after six hours strain the meats, pass the consommé through a napkin, skim the fat off perfectly, and reduce it in a large stewpan over a quick fire, and towards the end of the reduction stir it carefully with a large wooden spoon, to prevent it catching, and as soon as this gelatinous substance adheres thickly to the spoon, pour it out upon copper sheets tinned, with the edges turned up, and well buttered; four or five hours afterwards cut it out in cakes two inches and a half long, by one inch and a half wide; put them, one upon another, in a tin box slightly buttered within, twelve being placed in each pile; cover them close, and use them as required by dissolving them in warm water, and immediately a relishing soup is obtained. If the roots destined for the stock-pot are first minced and carefully sweated, the consommé will receive a more savoury and agreeable flavour. The glaze for daily practice is made in the same way.

Jus ou essence gelatineuse de Bœuf—(Essence of Beef).

Butter plentifully a stewpan twelve inches wide; cut in slices four

large onions, with which cover the bottom of the pan, then add five pounds of beef in two pieces, with any trimmings of veal, mutton, fowl, and the carcases of rabbits, partridges, &c.; add two ladlesful of beef-stock, place it over a gentle fire, being careful to sweat it slowly, and when the glaze is coloured of a light red, take up a little of it on the point of a knife, and if it rolls between the fingers without sticking to them, fill the stewpan with boiling beef-stock; skim and season it with roots; give it five or six hours boiling; skim the fat off, and put into it the white of an egg, beaten with a little cold stock to clarify the essence; boil it twenty minutes, and strain it through a silk sieve.

Blond de Veau—(Brown essence of Veal).

Butter thoroughly the bottom of a middle-sized stewpan, lay in it some lean ham, a fowl, an under nut, rump, and knuckle of veal, removing the bone from the end; then add three ladlesful of beef-stock, two carrots, and two onions; cover the stewpan, and place it over a quick fire, and when the essence is falling to a glaze, pierce the meats with the point of a knife; cover, and set it again over a slow fire, to draw out the whole of the juices from the veal, and when the glaze becomes of a fine red colour, try it on a knife, as in the last article; then fill it up with beef-stock, and set it to boil slowly for four hours at the corner of the stove, that it may become very clear, then strain it through a napkin into a basin. The *blond de veau* is useful to colour soups, and to work the brown sauces; it is also used for the roasts, and to moisten various *entrées*

Bouillon maigre d'essence de Plantes potagères—(Maigre essence of Roots).

Clean two bunches of carrots, two bunches of white or Swedish turnips; cut them small, and pass them over a moderate fire with some fresh butter, stirring them with a wooden spoon, that the roots may become equally coloured of a slight red; then add a bunch of leeks, as much onions, and six heads of celery, cut small, sweat the whole again for a quarter of an hour; add ten quarts of boiling water, an onion stuck with two cloves, a little salt, a trifle of pepper and grated nutmeg; let it boil gently for four hours, skim off all the butter carefully, and strain it through a silk sieve; it should be but slightly salted. This stock is used for moistening maigre soups and sauces, as is shown hereafter. The carefully colouring of these roots gives to the essence an agreeable flavour, and the advantage of slightly colouring the stock.

Bouillon maigre de Racines—(Essence of Roots, maigre).

Clean three bunches of carrots, two of turnips, six heads of celery, two bunches of white onions, and one of leeks, the whole sliced, and boiled for two minutes in boiling water; cool them afterwards in cold water, then drain and put them in a stock-pot with ten quarts of boiling water, add an onion with two cloves, a little salt, pepper, nutmeg grated, and butter; simmer them for three hours over a slow fire, skim off all the butter, and strain the essence through a silk sieve. This stock not being coloured, is adapted for sauces and soups that are to be white, but has less flavour than the last named.

Bouillon maigre de Pois et de Racines—(Of Peas and Roots, maigre).

Clean and blanch as above two bunches of carrots, the same of onions and turnips, a bunch of leeks, and six roots of celery; strain, and put them in a stock-pot with three quarts of dried peas whole, nearly ten quarts of water, salt, pepper, grated nutmeg, two cloves, and a little fresh butter; boil it two hours and a half, skim off the butter, remove it from the fire, let it settle, and strain it through a silk sieve. Use it to moisten soups and sauces.

Grand Bouillon maigre—(Common Broth, maigre).

Boil three quarts of dried peas with three quarts of water, a little salt, fresh butter, pepper, nutmeg, and a bunch of parsley, for four hours, gently, then take it from the fire, and half an hour after run the stock clear through a silk sieve; whilst this stock is boiling, prepare two bunches of carrots, the same of turnips, one bunch of white onions, and six heads of celery; slice and sweat them off in fresh butter over a moderate fire, stirring them until coloured equally of a fine red; add two whitings cut in pieces, the white parts of a bunch of leeks sliced, ten quarts of water, and the stock from the peas; boil these three hours, and pass them afterwards through a silk sieve. Use this stock for the sauces and soups composed of fish or roots, as also for any dishes that are *maigre.*

Bouillon maigre à la Laguipierre—(So named from the Inventor).

Put in a large stock-pot, the evening previous, four quarts of dried peas, of carrots, turnips, and onions, three bunches of each, a bundle of celery, and the same of leeks, (the white and yellow parts only,) twelve quarts of water, a little salt, pepper, grated nutmeg, cloves, and a little fresh butter; when it boils, place it so that it may keep boiling gently all the night; the next morning butter a large stewpan, line it with slices from five or six large onions, and upon them lay two carp, two tench, and two pike, cut in slices, add two ladlesful of the stock from the pot as above; sweat the fish over a moderate fire; when nearly reduced, cover the fire with ashes, that the glaze may gradually become coloured of a clear brown, then add the stock from the large pot, strained through a silk sieve or napkin, and set it to boil gently for two hours, and strain it as usual. Use this for *soups maigre* and the large *sauces maigre.*

Bouillon maigre de Poisson—(Fish-stock, maigre).

Butter thoroughly the bottom of a middle-sized stewpan, and mask it afterwards with slices of onion, and upon them lay a small eel, two carp, two tench, and two pike cut in pieces; add six carrots, six turnips, and a bundle of the whiter parts of celery and leeks; cover the surface only of the fish with water, and reduce it over a quick fire; when that has taken place, cover the fire with ashes to colour the glaze gradually, and fill it up with boiling water; add a little salt, pepper, grated nutmeg, and cloves; boil it two hours, finish, and use it as above.

Jus de Poisson—(Essence of Fish).

Butter the bottom of a stewpan, slice four large onions into it, and upon them lay a small eel, a pike, two tench, a carp, two middle-sized whitings, and two soles; add two ladlesful of the maigre-stock (see art. *Bouillon maigre d'essence de plantes potagères*); cover the stew-

pan, and set it over a slow fire; observe when it is reduced to the proper point, and leave it to colour of a light reddish brown; then remove it from the fire, and add a sufficient quantity of the *maigre-stock* beforementioned, but not too much, that the essence may receive more richness, as it should be always used in some shape as the sauce for broiled or fried fish; add a bundle of parsley, and chives, seasoned with a little mace and pepper, two cloves, a sprig of thyme, bay-leaf, and basil; boil it two hours, skim, and strain it through a silk sieve. There are other stocks made use of for *soups maigres*, formed of peas, haricots, or lentils, set on to boil in cold water, with a little salt, fresh butter, two carrots, turnips, onions, and a bunch of leeks and celery. When boiled to the proper point, they are used as directed above.

Glace maigre d'essence de Racines—(Glaze from Roots).

For this glaze, carefully reduce the stock described in the article *Bouillon maigre de Racines;* not leaving it when nearly reduced, as from its slight consistence it quickly burns; otherwise it draws down to a thick syrop, but sweet and relishing.

Glace maigre de Poisson—(Glaze from Fish).

Follow the detail given for the essence of fish as above, but causing it to receive less of colour before filling it up; it will thus when reduced be of the proper colour.

The famous Laguipierre composed a stock from roots, *poules d'eau* (moor-hens), and other aquatic birds, which from their blood not being warm, are allowed to be eaten by the Catholic Church, as partaking more of fish than fowl; but although he carefully soaked and blanched them before using them, the stock generally had a muddy taste, which it was necessary to correct by the addition of aromatic herbs, which then predominated. It is certain that he used this stock only for brazing the above-named birds, or for *marinades* or *court bouillons*, or when mingled with the essence of roots for glaze. The roots made use of to mark off the articles last mentioned may afterwards be passed through a tammy for a *purée*, and moistened with a broth made from cabbage, and are thus usually served for the common people; the fish, having the bones taken from them, may be served with this *purée;* or with a *purée* of onions passed off with butter; or a *purée* of sorrel and chervil chopped and passed the same, and simply moistened with water, may be added.

Here follow some medicinal broths.

Eau de Poulet rafraichissante—(Chicken Tea).

Clean a fine fowl, and cut each member in two pieces, remove the lungs and blooded parts from the inside; lay the fowl in a small newly tinned stewpan, add a quart of water and a pinch of salt, skim it carefully, and boil it ten minutes, add the yellow leaves of a lettuce, boil it again five minutes, and throw in a handful of sorrel, chervil and beet-leaves; cover it, and remove it from the fire; a quarter of an hour after, strain it through a silk sieve, and carefully skim each cup that you serve. The teas (they would thus be denominated in England) from fowl, veal, calf's liver, &c., should possess but little succulence, and receive but gentle boiling for a short time only.

Bouillon rafraichissant de Poulet—(Chicken Broth).

The process is the same as the last article, but adding two quarts of water; then having skimmed it, add a carrot, a turnip sliced, and a little salt, boil it for two hours gently, and finish as above.

Second procédé—(Second method).

Cut up a young fowl, and put it in a small varnished earthen-pot, adding two spoonsful of pearl-barley, half an ounce of coriander seed, and two quarts of water; skim it carefully, and boil it three hours gently, add leaves of lettuce and borage; cover the infusion, and remove it from the fire; twenty minutes after, strain it through a silk sieve. Many use this two hours before breakfast, and four hours after dinner.

Troisième procédé—(Third process).

Put a young fowl, cut up as usual, into a small well-tinned stewpan, with two spoonsful of rice, and two quarts of water; having skimmed it, add some coriander seed and two pinches of poppy grains; boil it gently for two hours; add six or eight crayfish, and give it twenty minutes boiling; then throw in a handful of borage leaves; cover it, and take the pan from the fire to infuse for a quarter of an hour, pass it through a silk sieve, and serve it lukewarm, two hours before, and the same space after dinner. It is good to soften the blood.

Bouillon de Poulet rafraichissant et pectoral—(Chicken Broth for the lungs.)

Is the same as the above; adding, when putting the fowl on, two spoonsful of pearl barley, and when passed through a sieve add two ounces of barley-sugar, (sugar boiled with an infusion of marsh mallows;) when this is dissolved, use it lukewarm and perfectly skimmed. Capons are prepared for broths and teas as chickens, but they have more nutrition, though equally restorative, and are more proper for men than for women and children. Broth and tea of veal are also thus prepared, using one pound of lean veal from the fillet.

Bouillon rafraichissant de Veau—(Veal Broth).

Put in a small stewpan one pound of fillet of veal, and as much lamb perfectly free from fat, with two quarts of water, and finish (but without the crayfish) as in the art. *Bouillon rafraichissant de Poulet*, third process. This is good for the blood and disposes the patient to sleep.

Bouillon de Tortue—(Broth of the land Turtle or Tortoise).

Take the flesh from the interior of the shell of a garden turtle or tortoise, cut it in small pieces, boil it three hours in a pint of water, reducing it one-half, then add a handful of wild endive leaves, cover and remove it from the fire, and after ten minutes infusion squeeze it through a new tammy. This broth is considered by the Faculty of Paris as proper to moderate the heat and irritation of the bowels, and also for those who suffer in consumption.

Bouillon rafraichissant de Foie de Veau—(Broth of Calf's liver).

Take a fresh and well coloured calf's liver, remove all the parts near the gall-bladder; boil the liver in two quarts of water for two hours, reducing the water thus one-half; afterwards add half a handful of

chervil, water-cresses, wild endive and burnet leaves, cover it to infuse, and remove it from the fire; ten mniutes after, strain it through a silk sieve. This broth is good in continued and high fevers, frequent and harassing vomitings, &c.

Bouillon de Mou de Veau, pour les maladies de poitrine—(Broth of Calf's Lights, for illnesses of the Chest).

Cut in large dice the lungs of a fresh-killed calf, wash, and boil it in three pints of water, reducing it one-third, then add four fine figs, six dates, six jujubes (zizyphus), and half an ounce of raisins, boil these together for ten minutes; then add half an ounce of each of the five capillaire herbs, viz., maiden-hair, ceterach, polytricum, scolopendrium, and polypody; infuse these ten minutes, squeeze them through a tammy, and take a glass in the morning fasting, and in the evening three hours after having eaten.

Bouillon de Poulet, pour les maux de poitrine—(Chicken Broth for pectoral illness).

Cut up a fowl, and boil it in three pints of water, and reduce it one-third, add twelve jujubes, and twelve sebestes; boil these ten minutes, and add small quantities of lungwort, scolopendrium, borage, bugloss, and coltsfoot; infuse these ten minutes, removing the stewpan from the fire; and press it afterwards through a tammy; use it in the morning fasting, adding at the moment twenty grains of the salt of sulphur.

Bouillon d'Escargots et de Grenouilles, pour les toux sèches—(Broth of Snails and Frogs, for Coughs).

Put in a well-tinned stewpan twelve snails from the vines, and four dozen thighs of frogs, sweat them over a slow fire, cover them so as they may be skimmed; then beat them in a mortar, and boil them in a quart of water, adding the whiter parts of four leeks, six turnips cut in pieces, and two spoonsful of pearl-barley; skim the broth, reduce it one-third, and pass it through a tammy; use one half, mixing with it twelve grains of saffron in powder, and the remainder in the evening, following the same process.

Bouillon rafraichissant d'Ecrevisses, pour purifier la masse du sang—(Broth of Crayfish, for purifying the Blood).

Cut in small dice one pound of lean veal from the fillet, put them to boil with three pints of water, and a little salt; skim it, and let it boil gently for an hour and a half; then add twelve crayfish, which have been pounded in a mortar; boil for some minutes, and strain through a tammy; serve it without taking off the fat. To be taken fasting.

Bouillon rafraichissant de Cerfeuil—(Broth of Chervil).

Cut and boil one pound of lean veal, as in the last article; then, after an hour and a half, take it off, and throw in a large handful of chervil pounded; after ten minutes infusion, pass the broth through a silk sieve, and use it lukewarm, fasting. This broth cools the mass of the blood. Water-cresses may thus be used also.

Bouillon pour les obstructions du mésentéré, du foie, et de la rate—(For obstructions in the mesentery, the liver, and the spleen).

Cut into large dice half a pound of the fillet of veal, boil it in a quart of water, and skim it; then add one ounce of iron-filings carefully washed in warm water, and tied up in a linen bag; reduce the liquor one-third, remove it from the fire, and infuse roots of the dock, wild endive-leaves, chervil, burnet, agrimony, scolopendrium, and water-cresses, half a handful of each, having picked and washed them; infuse them for ten minutes, and squeeze them lightly through a tammy. This should be taken for a month together, a cupful morning and evening.

Bouillon rafraichissant au Jus d'Herbes—(Broth with the Essence of Herbs).

Pick and wash large handsful of chervil, sorrel, beet-leaves, purslane, and the leaves of two lettuces; mince these herbs, and throw them into half a pint of boiling water; boil them for a second, and cover them; let them infuse for twenty minutes, add a pinch of salt, and two ounces of fresh butter; pass it through a silk sieve. Take two tea-cups of this before breakfast, and the same two hours after dinner.

Jus d'Herbes—(Essence of Herbs).

Pick and wash handsful of cresses, lettuces, young wild endive, sorrel, and chervil, drain them well, pound them in a mortar, and squeeze their juice through a fine tammy. Use it immediately. The herbs should be all freshly gathered.

This closes the list of the medicinal broths.

Poële—(From Poële, a frying or stewpan).

Put into a middle-sized stewpan twelve ounces of lean ham cut in dice, one pound of bacon, and two pounds of lean veal, with one pound of fresh butter, four carrots, four onions cut in dice, with a bundle formed with half a bayleaf, two cloves, a little thyme, basil, a little mace, a pinch of pepper, and a small clove of garlic; set the pan over a slow fire, stirring the *poële* with the spoon, that the bacon may be scarcely melted, and so preserved very white (an essential point of the operation); then add two ladlesful of good stock, the flesh of two lemons sliced, removing the pips; cover and place it on a gentle fire two hours, squeeze it through a tammy, and use it in dressing the *entrées* and *grosses pièces* of fowl, as also all other things directed to be *poëled*. But at the present day it would appear ridiculous to direct cooks to make a *poële* as above, from the expense attending it; a process less costly must therefore be employed, as below.

Poële ordinaire—(the common Poële).

Cut in small dice a piece of lean ham and some fat bacon, cut in the same way two carrots and two onions, add a bundle of parsley, with a little thyme, bayleaf, basil, a little mace, and two cloves; place these at the bottom of a stewpan in which you intend to dress a fowl for an *entrée*, cover the flesh with slices of lemon and sheets of bacon, and tie them on with packthread; then pour upon it a ladleful of good white skimmings, and one of good consommé: the fowl thus dressed,

will still have some flavour and a good appearance, but not so rich as with the first *poële* described; nevertheless, the second is much better than simply dressing the fowl in the skimming of the stock-pot, which renders it insipid; as also would it be if dressed covered with sheets of bacon only in consommé, suppressing the lemon which usually covers the fowl to keep it white. To make fowls or chickens that are poëled good, the liquor should serve two or three times for the same operation; it would thus gather more richness and flavour, for each fowl leaving a portion of its richness by this process, the last dressed would gain more succulence.

Mirepoix—(From a town of that name).

Cut two pounds of fillet of veal, one pound of fat bacon, one pound of lean ham, four carrots, four onions, all into dice, pass off the whole with one pound of fresh butter, some whole parsley, a handful of mushrooms, two shallots sliced, the least particle of garlic, a bayleaf, a little thyme and basil, two cloves, a blade of mace, and a little pepper; the whole drawn down over a slow fire, add the flesh of two lemons sliced thin, removing the pips, three ladlesful of stock or consommé, and half a pint of good white wine; simmer the *mirepoix* for two hours, and squeeze it through a tammy. Use this for *entrées* directed to be prepared *à la mirepoix.*

Mirepoix à la Laguipierre—(The name of the inventor).

Cut in small dice twelve ounces of lean ham, and twelve ounces of fat bacon, pass them off over a slow fire, adding eight ounces of fresh butter, a sprig of basil, thyme, bayleaf, a blade of mace, two cloves, a little pepper, two shallots sliced, the smallest particle of garlic, the flesh of two lemons sliced, without the pips, and a handful of mushrooms; stir the *mirepoix* with a spoon; when it begins to colour, add half a pint of white wine and a ladleful of consommé, and boil it slowly for two hours, then squeeze it through a tammy.

Observation.—This *mirepoix* is used for *entrées* of young pigeons, the pinions of turkeys, the legs of fowl *en ballotine*, ducklings; as also for fowls and chickens, according to the sauces for which they are designed. The *mirepoix* differs from the *poële* only in the addition of the mushrooms, and wine—which is sometimes Champagne, Madeira, Malaga, or Sauterne, according to the use required.

Blanc—(From Blanc, white).

Mince one pound of beef-suet, and one pound of fat bacon, pass them over the fire, adding four ounces of fresh butter, a bundle seasoned with half a bayleaf, a sprig of thyme and basil, mace, and two cloves; add a pinch of pepper, a little salt, and the flesh of two lemons, without the pips; sweat them over a slow fire, without colouring them, then add water sufficient to cover the object to be dressed therein. Many cooks add a little flour* ; but that is useless, and not proper, not being of the principles of cookery.

Braise—(From Braise, live coals).

It is denominated "*to braise*," to put slices of bacon at the bottom

* It is the method I follow, and I doubt the Author's conclusion.—*Trans.*

of a stewpan, and on these place slices of veal, and afterwards lay upon them the article to be braised, whether it be a goose, turkey, leg of mutton, piece of beef, or any similar object; then cover it with slices of veal, sheets of fat bacon, two carrots sliced, six middle-sized onions whole, a bundle composed of a bay leaf, a little thyme, basil, mace, pepper, and a small clove of garlic, then a gill of brandy and two ladlesful of good consommé or stock, and cover the whole with a sheet of buttered paper. This is the process denominated "*to braise*," and, says M. Carême, "it belongs to the routine that I have yet to shake off; and to justify myself, it suffices to have but a little good sense to perceive immediately how singular is the wish to give a richness to a braised turkey, for example, by surrounding it with slices of veal and sheets of fat bacon: it must be allowed that the lard and veal will nourish the piece that is braising; but at the same time it cannot be denied that the veal will also receive part of the savoury and nutritious juices of the turkey in return: for these two meats differing in taste and succulence are nourished with the same seasonings;" he therefore recommends that the preparation be marked off separately, so that when the veal is done, it be removed from the braise, and the liquor poured on the articles to be braised, surrounded with sheets of bacon, and placed in a stewpan only large enough to receive the turkey, &c.: thus by this process preserving all the essence of its gelatinous substances, at the same time that it imbibes the essence of the veal, which has deposited all its substantial parts in the braise. At the dishing hour this essence should be passed through a silk sieve, and returned to the braising pan; then boiling it a few minutes, the turkey becomes bathed in a demi-glaze, and its richness is much enhanced.

Court Bouillon en gras à la Laguipierre.

Slice six carrots and six onions, put them in a stewpan with half a pound of fresh butter, a small handful of whole parsley, two bay leaves, a little thyme, basil, a clove of garlic, some blades of mace, four cloves, two pinches of pepper; add three bottles of Burgundy* or claret, and six ladlesful of consommé; cover, and place it on a quick fire, and when it boils let it simmer gently; an hour after squeeze it through a tammy, and pour it hot upon the fish already placed in the kettle: observe that the seasoning should be highly flavoured; but it is not until after the fish is dressed that this merits the name of *court bouillon*. In large kitchens they take great care to save it every time it is made use of, for it becomes more and more excellent as new fish are dressed in it; but it must be observed, that that in which salmon has been dressed would give the taste of that fish, being of a strong flavour, to a carp, pike, or other fish. The celebrated Laguipierre used to dress some common carp and pike in his *court bouillon* when marking it, in order to give more richness to the fish that should be first dressed therein; these expenses may be allowed by serving these fish *afterwards* to the servants, with a sauce of capers. The *court bouillon* for

* In this matter I caution the English practitioner. In the first place, I have not found the flavour of wine so well received by any that I have served, nor is it generally well received by an English palate; and again, the vast expense of wine in England as compared with France, where it is the natural product of the land, is to be considered: therefore, wherever wine is directed to be used throughout this work, in following the recipes the cook is required to consult this note.

maigre dishes is formed as above, suppressing the consommé, and supplying its place with the maigre *stock* of fish and roots (which see.)

Marinade cuite—(Boiled Marinade).

Put in a stewpan four large onions and four carrots sliced, some parsley in branches, two bay leaves, a sprig of thyme and basil, four cloves, a large pinch of mignonette pepper, and as much mace, two cloves of garlic, and half a pound of fresh butter; pass these over a gentle fire, stirring them with a wooden spoon; when they begin to colour add half a bottle of common vinegar, and ten ladlesful of beef-stock or boiling water with a little salt; simmer slowly for an hour, and squeese through a tammy. This is made use of for boiling fish, and for cold marinading fillets of beef or mutton.

Marinade crue—(Marinade unboiled).

Put in an earthen basin six large carrots and six onions sliced, parsley whole, two cloves of garlic, four bay leaves, some basil, thyme, a handful of salt, a tablespoonful of ground pepper, the same of mace, four bottles of vinegar and eight of water. This is appropriate for venison, wild boar, and fillets of beef; they may be left in it for seven or eight days. If you have but a day or two in which to marinade the articles abovenamed, another bottle of vinegar must be added.

Roux blanc pour le velouté—(White thickening for velouté, &c.)

Put in a middle-sized stewpan one pound of fresh butter, set it over a slow fire; when it melts, add twelve ounces of finest flour to it (be careful it is not new flour, as it then relaxes in working the sauces); when well mingled, place the *roux* on some hot ashes, cover it, and every quarter of an hour stir it with a wooden spoon; it must be simmered for an hour without any interruption.

Roux blond pour l'Espagnol—(Brown thickening for Espagnol, &c.)

Mark it as above, but let it simmer for two hours over some slow ashes, that it may very gradually become of a deep brown-red tint.

Pâte à frire à la Française—(Batter for frying, French mode).

Melt two ounces of fresh butter in a pint of warm water, with a little salt, mix it carefully in a basin, with eight ounces of finest flour with a wooden spoon until it becomes a soft and smooth paste. It should form itself into a cord, and adhere to the spoon when lifted up from the basin; add, towards the finishing, all the butter which remains on the surface of the water, but not carelessly, so as to mix the flour into a firm paste, and be afterwards obliged to moisten it with water, by which means the proper effect is not produced in the frying. At the moment of using it add a white and a half of egg whipt, then dip the articles to be fried in this batter, and throw them into the fat or oil when properly hot.

Pâte à frire à la Hollandaise—(Dutch mode)

Is prepared as above, but using half a pint of good beer instead of as much water.

Pâte à frire ordinaire—(Common batter)

Is the same as the Pâte à frire à la Française, with the addition of two spoonsful of brandy.

Pâte à la Provençale—(Provence mode).

Mix in a basin twelve ounces of flour, two yolks of eggs, four spoonsful of fine oil, and sufficient cold water to form the flour into a thin paste by working it with a wooden spoon, add a grain of salt, two whites of eggs whipt, and make use of it. It is essential to observe that the fat should be hot to fry any sweet article, and above all when dipped into this batter; or should the fat be not sufficiently hot, the paste is softened, and the dish obtains but a poor appearance, losing in a great measure their proper qualifications; but to obtain them properly, theory is not sufficient; it is necessary to have much practice, and pay due attention.

Friture à l'Huile—(Oil for frying).

Oil to be used for frying must be new and perfect: the least disagreeable taste is discovered when hot, and communicates itself immediately to the articles fried therein; otherwise, the colour it gives is brilliant; its use therefore is not to be disdained; it burns less quick than other fritures. To fry with clarified butter, the butter should be fresh, newly made, and above all perfectly free from any milkiness; when the butter is bad, it renders the things fried in it uneatable, but it gives a good colour to the articles. When a pig is newly killed, the lard, if carefully melted, is good for frying, and gives a fine gold colour to the objects fried in it; but on the contrary, if in the least rancid, it is detestable, and should not be used. Oil, butter, or lard, when not pure, occasion much inconvenience, by frothing up over the fire, and overflowing the pan. The friture from beef-suet melted is unquestionably the best, and preserves the crispness of the articles fried in it the longest. To obtain it good, skim carefully three or four stock-pots, in which you have dressed some rumps of beef; when you have not this advantage, chop five pounds of kidney-suet, which should be very fresh; melt it over a very slow fire, adding half a pint of water, and squeeze it through a clean cloth; it may then be used or set away in a clean pan.

Observations.—To make a fine *friture*, it should be put over a quick fire, and as soon as a vaporous smoke ascends it is sufficiently hot; then place it at the corner of the stove to prevent it becoming more hot, as then it will certainly burn. When the pan is filled with croquettes, &c., articles which simply require to receive a colour, replace it for the necessary time on the stove; whilst the *filets à la horly*, or whole fish, require to go more gently, that they may be thoroughly done. This is all the necessary theory for frying perfectly.

PART THE SECOND.

CHAPTER I.

Of French Soups.

Observations.—The reader will observe, that, in describing each article, the detail has been abridged as much as possible. Thus, in speaking of fowls, it is but natural to suppose that they should be emptied, picked, and singed, before using them in the consommé. The same of the roots for the seasoning; they should be cleaned and washed previously. The soups will be marked here as for from twelve to fifteen covers at the most; the cook must thus regulate the use of poultry according to the quantity of soup required. The old method of marking an *empotage*, or brown stock, is suppressed, for, says M. Carème, " I have preferred adding to the soups required to be coloured, fowls roasted and coloured on the spit; but we have now the custom of serving soups with white consommé as often as with coloured, of which the following chapters will afford proof. Leave the consommé to boil slowly five hours successively, thereby obtaining all the gelatinous matter contained in the bones, which is the most nutritive portion of all broths, stocks, consommés, *fumets*, and essences. I have suppressed the *empotage*, first, because the fowls being roasted, lightly colours the consommé; whilst, by the process of the *empotage*, if it has been only caught by the fire for an instant, it contracts too much colour, and a disagreeable taste; if the carcase of a turkey-poult which has been served for a roast can be added, the soups will be still more agreeable to the palate of a connoisseur, as this bird has a peculiar flavour of its own; therefore, for large entertainments I use only roast turkeys for my soups and consommés. In directing two fowls to be put in a soup it is natural to think that one or both may be suppressed, should there be the giblets of a turkey, &c., to make use of instead thereof.

Potage de Santé—(From Santé, Health).

Put into a stock-pot two roast fowls, (to colour it slightly,) a large knuckle of veal, (removing the bony end,) and some bones of roast-beef, if you have any; add the necessary beef stock, (twenty ladlesful,) so that the consommé when reduced may contain about fifteen ladlesful; remove the scum, after which add the roots, and some grains of pepper; boil it slowly five hours, skim off the fat, and take up the meats; then mix in the consommé the white of an egg beaten up with a little cold beef-stock, to clarify it; after twenty minutes boiling, strain it through a napkin, and again set it to boil, mixing with it the roots and vegetables following: the red part of a large carrot cut with a root-cutter in columns three-quarters of an inch wide, and each column divided into slices one-eighth of an inch in thickness, a large turnip

prepared in the same manner, as also two heads of celery, and two leeks sliced; these roots should be blanched; add two small lettuces, a little sorrel and chervil; after an hour's boiling throw in a little sugar, and three table-spoonsful of asparagus points blanched of a fine green, and pour the soup into the tureen containing some small *croutons* (crusts) of a French roll rasped, cut round three-quarters of an inch wide, without the least appearance of crumb, and dried in the hot closet.

Potage de Santé à la Française—(French method).

Is prepared as above; but at the time of serving put in the tureen some small quenelles of fowl, and some chervil blanched, suppressing the lettuces and sorrel.

Potage de Santé à la Régence—(From *régence*, regency).

Prepare the soup as above, and at the time of serving put in the tureen a *pain* (cake) of fowl prepared thus: *sautez* off four fillets of fowl, pound them perfectly, add a little salt, pepper, grated nutmeg, two spoonsful of bechamel, and eight of good consommé; make this *purée* slightly warm, stirring it with a wooden spoon, then add a liaison of eight yolks of eggs, and rub it afterwards through a tammy; put this purée into a plain mould buttered, and set it in a stewpan with boiling water, as in a *bain-marie;* place it over a gentle fire that it may not boil, and also lay fire upon the cover of the stewpan; let it stand thus for an hour and a half, and when cold cut it in small oblong squares like the quenelles for soups; add young peas blanched very green.

Potage de Santé au Chasseur—(Hunter's mode).

Roast three partridges surrounded with bards of bacon; when they are cold, trim and separate each member in two pieces, and take off the skins; add the carcasses to the consommé, and prepare the soup as directed in the art. *Potage à Santé;* then pour it into the tureen containing the pieces of partridges.

Potage de Santé à la Sevigné—(In honour of Madame Sevigné).

Prepare the soup as usual, and when serving pour it carefully into the tureen on some small timbales of consommé marked thus: roast a good fowl, cut it in pieces, put it in a stewpan with two ladlesful of poultry consommé, when it has boiled one hour skim it and strain it through a napkin; when it is cold mix it gradually with eight yolks of eggs, adding a little salt, pepper, and grated nutmeg, strain it through a tammy, and fill with it fifteen small *madeleine* moulds carefully buttered; arrange them in a santé pan containing boiling water sufficient to serve as a *bain marie*, put them over a slow stove, and cover them with a stewpan cover, on which lay pieces of lighted charcoal: observe that the water must not boil, or they will become partly decomposed, by a number of small globules of air occasioned by the boiling; leave them in the *bain marie* for two hours, and turn them out carefully into the tureen.

Potage de Santé garni de Poulet à la Reine—(With Chickens).

Mark off the soup as usual; pour it into a tureen containing two chickens which have been poëled, and each member cut in two pieces, and the skins taken off, but suppress the small croutons usually put in the soup.

Potage Printanier—(Spring Soup).

Prepare this soup as for the *santé*, (see that art.) cut the red part of a large carrot in small columns half an inch long with a cutter a quarter of an inch wide, a turnip, a head of celery, and two leeks cut in the same manner, with twelve small white onions; wash and put them into the boiling consommé, then add lettuce, sorrel, and chervil blanched sufficiently, and serve it in a tureen containing three tablespoonsful of green peas and three of asparagus points blanched off very green; add a little sugar and some small croutons, as directed for the *potage de santé*. This soup may also be served *à la Parisienne*, *à la régence*, *au chasseur*, or with small timbals of fowl or game, as indicated for the *potages à santé* under those designations.

Potage à la Brunoise—(From *Brunir*, to brown).

Cut in dice about a quarter of an inch square the red part of a large carrot, also two turnips and two heads of celery; pass these roots lightly in fresh butter, carefully stirring them, to give them equally a light-brown colour; drain them on a sieve, and put them into a consommé of fowl prepared as usual; add two leeks, the white parts of which are blanched, and cut in small squares, some chervil, sorrel, and lettuces, all blanched, and a little sugar; when serving, skim the soup, and serve with small crusts. (See the *potage de santé*, or any of the articles indicated for the foregoing soups.)

Potage à la Julienne.

Prepare a consommé as directed for the *potage de santé* (which see), with the exception of the bones of roast beef; then to this consommé, when strained off, add the *julienne* prepared as follows: cut two carrots in lengths of half an inch, cut the red part of each piece into ribbons, to form afterwards small fillets one-eighth of an inch square; cut two turnips and two heads of celery in the same way, pass them off in some fresh butter over a slow fire, stirring them to colour them equally; add to the soup two leeks also cut in fillets, the leaves of a lettuce, as much sorrel, chervil blanched, and a little sugar; boil an hour, and pour it into the tureen with two spoonsful of young peas and two of asparagus points, both blanched, and the crusts prepared as usual.

Potage à la Paysanne—(From *Paysanne*, a countrywoman).

Prepare the consommé as above; skim and pass it through a napkin; set it to boil with two spoonsful of peas, two of small new white haricots (French beans), two of young French beans, the red part of a carrot, a turnip, a head of celery, two leeks, and a cucumber, the whole cut in diamonds; add a dozen of the smallest onions, as many Brussels sprouts, lettuce, sorrel, and chervil blanched, a pinch of sugar, and a little nutmeg grated; boil it an hour, and serve with small crusts as usual.

Potage de petits Pois—(Of young Peas).

The consommé prepared as usual; pour it into the tureen containing two quarts of young peas prepared (*à la Française*) for the second course, with chervil blanched and crusts dried as usual.

Potage de gros Pois nouveaux à la Jardinière—(Of Peas, the Gardener's mode).

Prepare the consommé as usual; boil and add to it a quart of large peas freshly gathered, with twenty very small white onions, and lettuces, sorrel, and chervil blanched; boil it an hour, add a little sugar and pepper, and pour the soup into the tureen with small crusts dried as usual.

Potage de gros Pois à la Crecy—(From Crecy, a place in France famous for Carrots).

Boil in the consommé, prepared as usual, three pints of freshly-gathered large peas, adding two carrots blanched, and cut in small dice, and a little sugar; serve with dried crusts as usual.

Potage aux petites Carottes nouvelles—(Of young Carrots).

Form in the shape of small pears a bunch of small red spring carrots, blanch them in boiling water; let them cool and put them in consommé prepared as usual; boil an hour, and pour it into the tureen, with croutons dried as usual; or the carrots may be boiled by themselves and run down to a glaze: this last mode is preferable.

Potage de petites Carottes nouvelles aux petits Pois—(Of Carrots with young Peas).

Prepare the soup as in the last article; when serving, pour it into a tureen containing a pint of young peas blanched in boiling water, some parsley chopped and blanched, and dried croutons as usual.

Potage de Laitues braisées—(Of Lettuces braised).

Blanch twenty young lettuces, let them cool and press out the water, divide each in two without entirely separating them; season them slightly with pepper and salt; fold them up again, and arrange them in a stew-pan containing a ladleful of *blond de veau* and one of good consommé, a small bunch of parsley, with a clove, a piece of bay-leaf and thyme, an onion, and a small carrot; cover them with a sheet of buttered paper, and let them boil gently for two hours; drain them on a napkin, trim them neatly, cut each in two, and place them in the tureen with small crusts prepared as usual; when serving pour in the consommé, to which add the liquor from the lettuces; but the bunch of herbs boiled with them should afford no high degree of flavour.

Potage de Laitues aux petits Pois—(With young Peas)

Is only by adding a pint of young peas, plain boiled, to the above soup when serving.

Potage aux Laitues farcies—(Of Lettuces farced).

Prepare twenty lettuces as above, and when divided, without separating them, place in each a small spoonful of quenelle of fowl, to which add a little chopped chervil; surround this farce with the lettuces, giving them a long shape, tie them with packthread to keep them so, and arrange them carefully in a stew-pan, boil them two hours, and finish as in the last article. It is usual in brasing lettuces, to put bards of bacon beneath and above them, but if for soups, they are better dressed

in consommé only, and the necessity of draining and pressing them is avoided, and they have more richness and flavour.

Potage de Concombres aux petits Pois—(Of Cucumbers and Peas).

Prepare the consommé as usual, and pour it quite boiling into the tureen containing a pint of peas prepared *à la Française*, as also two cucumbers cut in scollops, as for an entrée, and dressed in a demi-glaze with a pinch of sugar.

Potage de Concombres farcies—(Of Cucumbers farced).

Turn three small cucumbers and take the seeds out carefully, throw them into boiling water, and let them throw up three or four boils, cool and drain them on a napkin; when cold, fill them with a quenelle of fowl; dress them in a consommé reduced, to give them richness; when serving, drain and cut them across in slices of half an inch in thickness; arrange them in the tureen, add some blanched chervil, and the consommé prepared as usual; a little sorrel and chervil cut and passed off in butter may be added, but skim the soup carefully after.

Potage aux Choux de Bruxelles et aux Cerfeuil—(Of Brussels Sprouts and Chervil).

Pick and wash a pound of small Brussels sprouts, throw them into boiling water; after some slight boilings, cool them again, and set them to boil for half an hour in some excellent consommé, with a little sugar; afterwards pour it into a tureen, containing the small crusts and some blanched chervil; but, to flavour the consommé, boil with it the half of a common cabbage, four leeks, two heads of celery, a lettuce, and some chervil.

Potage aux Choux frisés—(Of Savoy Cabbage).

Prepare the consommé as usual; add a quarter of a Savoy cabbage to give it its flavour, mince the remainder, taking off the outside leaves; colour it slightly in clarified butter, and having drained it, simmer it for an hour and a half in some excellent consommé, after which pour it into the tureen with the dried crusts as usual.

Potage aux petits Oignons blancs et aux petits Pois—(Of small white Onions and Peas).

Clean and blanch a quart of very small white onions, boil them in some excellent consommé, drain, and lay them in the tureen, with some small crusts, and a pint of young peas, dressed *a la Française;* then add the consommé, prepared as usual.

Potage d'Oignons a la Clermont—(Of Onions; from Clermont, the Inventor's name).

Cut in fillets two Portugal onions, colour them of a fine light brown in clarified butter; drain, and afterwards boil them in consommé prepared as directed; add a pinch of sugar, and a little pepper; skim the soup, and serve with the small crusts dried as usual; the consommé should be somewhat strong.

Potage de Civettes printanières—(Of Spring Chives).

Prepare the consommé as before directed; add a little sugar and

nutmeg, and pour it whilst boiling into the tureen, containing some dried croutons, as usual, and two spoonsful of chives cut a quarter of an inch in length, and washed; serve.

Potage d'Automne—(Autumn Soup).

Cut, as directed for the *julienne*, the white parts of four leeks, the same of two heads of celery and a lettuce, wash, and throw them into boiling consommé, add a pint of young peas, a little sugar, and pepper, two large spoonsful of flour, mixed thinly and smooth with some cold stock, stir the consommé with a table-spoon to render it smooth, and after boiling it an hour and a half, pour it into the tureen, with crusts dried as usual.

Potage á la Pluche de Cerfeuil—(Of Chervil).

The consommé being prepared and coloured as usual, pour it boiling into the tureen, in which you have placed some crusts, dried as directed, and chervil blanched very green.

Potage a l'Osielle claire—(Of Sorrel, clear).

Cut and wash a large handful of sorrel, a lettuce, and some chervil, pass them with some bacon scraped, melted, and strained through a tammy, or else use fresh butter; then put it to the consommé, prepared as usual, add a pinch of sugar, and skim the soup, boil it an hour and a half, and pour it into the tureen, with croutons prepared as usual: the sorrel passed with bacon is the most savoury.

Potage a l'Osielle liée—(Of Sorrel, liaisoned).

Prepare the soup exactly as the last; when serving, pour gently into it a liaison of eight yolks of eggs, to which add two small pieces of fresh butter, let it boil up, but keep it stirring that the liaison may mingle smoothly with it; serve it with crusts dried in the hot closet.

Potage de petits Haricots verds et blancs à la Civette—(Of French Beans and Chives).

Cut in small diamonds a plateful of young French beans; blanch them in an untinned pan, to keep them very green; drain them on a napkin, and put them into the tureen, with a pint of small white haricots dressed according to rule, also the small croutons dried in the hot closet, a pinch of chopped chives, and a little sugar; then pour in the consommé, prepared as usual.

Potage aux pointes d'Asperges—(Of Asparagus points).

Cut a bundle of small green asparagus (sprew) as for an *entremets*, blanch them of a fine green, cool, and strain them off, and then lay them out on a napkin; put them into the tureen with some croutons, dried in the hot closet, a little sugar, and the consommé as usual. The *Potage aux pointes de grosses Asperges* (with the points of large asparagus) is made in the same manner, using the points only, an inch long, of a bundle of large asparagus, and adding some chervil blanched, and a little pepper.

Potage de Navets aux petits Pois—(Of Turnips and Peas).

Cut six good turnips into dice, give them a light brown colour, by

sweating them in clarified butter, stirring them continually; strain them off, set them to boil gently in the consommé, prepared as directed; add a little sugar, skim the soup, and when the turnips are done, put them into the tureen, with a pint of young peas blanched very green, and the crusts as usual.

Potage de Celeri au Cerfeuil—(Of Celery and Chervil).

Blanch six heads of celery, prepared as for the second course, and stew them in good consomme, seasoned with a small bunch of herbs, two onions, and two carrots; drain the celery on a napkin, and cut it in large dice, and lay them in the tureen with some chervil blanched, and the croutons prepared as usual, then pour in the consommé.

Potage de Chouxfleurs et Brocolis au Persil—(Of Cauliflowers, green Brocolis, and Parsley).

The consommé prepared as directed; blanch a head of cauliflower, cut it in small pieces, give them a few boils, and having cooled and drained them, let them boil in good consommé, with some parsley blanched; when serving, turn it into the tureen, containing two heads of brocoli blanched by themselves in a preserving pan to give them a slight violet colour, then add the consommé and the croutons; serve.

Potage aux Marrons à la Lyonnaise—(Of Chestnuts; Lyonnese mode).

The consommé being prepared as usual, skin half a hundred chestnuts, and boil them for a few minutes in salt and water, and as soon as the under skin quits with the pressure of the finger, skin them; simmer them gently with some consommé, a little fresh butter, and a pinch of sugar; after boiling two hours, run them down to glaze, and put them into the tureen with croutons dried as usual; add the consommé, in which you have boiled an onion cut in dice, and previously fried of a light colour in fresh butter; add blanched parsley and a little pepper.

Observation.—It is necessary to add a little sugar to soups of roots and vegetables, to mollify their sharpness, and to render them more agreeable; to the above soups many others may be added according to fancy, such as those of leeks, radishes, endive, artichoke bottoms, &c., but they are very rarely served, and, when asked for, their flavour is given by boiling them gently in some consommé, and pouring it afterwards into the tureen, garnished with crusts as usual.

Potage de crême de Riz à la Royale—(Rice Soup, royal or court mode).

Put two fowls with a large knuckle of veal into a stock-pot, fill it with beef-stock, skim it, and add a carrot, a turnip, an onion, half a head of celery, and two leeks; boil for five hours, take off all the fat carefully, and strain the consommé through a napkin; put half of it into a middle-sized stewpan, with six ounces of Carolina rice washed and blanched, simmer it for two hours, then break it with a wooden spoon, and add the rest of the consommé; whilst boiling, and at the time of serving, put a spoonful into a *purée* of fowl, prepared in the usual manner, then recommence this operation twice, pour the *purée* thus made thin into the tureen, and on it the remainder of the rice by degrees, that it may be well mingled, for if you pour the rice in quickly you run the risk of decomposing or curdling the *purée* of fowl, which ought to be rendered smooth in mingling the soup.

Potage de crême de Riz à la Xavier—(From the Cardinal of that name, or the Inventor).

Make the consommé as in the last article; boil six ounces of rice slowly in it, for an hour and a half, without stirring, that the rice may remain whole; then place carefully in the tureen fifteen small timbales of consommé of fowl, prepared as for the *potage de Sevigné*, adding sometimes a pint of young peas, dressed in the French or English manner.

Potage de crême de Riz velouté à la Française—(French manner).

Skim the stock-pot in which there are a knuckle of veal and two fowls; add afterwards the roots necessary and a bundle of chervil; boil five hours, skim, and strain through a napkin; put half of it to boil with six ounces of rice, washed and blanched, with two ounces of the crumb of a French roll cut in dice; boil slowly for two hours, break up the rice and rub it through a tammy, add to it the rest of the consommé, make it boil, and when serving mingle with it a pint of double cream and two pats of fresh butter; pour it into the tureen containing some small quenelles of fowl formed in teaspoons: the flesh of one large fowl will make quenelle sufficient.

Potage de crême de Riz au Chasseur—(Hunter's mode).

Roast four partridges, take off the meat, which make into a *purée* in the usual method; put half of the carcasses into a consommé of fowl, boil it five hours, skim, and strain it off through a napkin; then dress in some of it six ounces of rice for a *purée*, and give it afterwards a single boil, to mingle it by degrees with the *purée* of partridges, pour it into the tureen, and serve.

Potage de crême de Riz et de Faisan à la Française—(With quenelles of Pheasant).

Make a quenelle of the fillets of two pheasants, and with one-half of the carcasses make an essence with some consommé of fowl; skim, and strain it through a napkin, and mark with it a cream of rice, as directed in the article before the last; when it afterwards begins to boil, pour it into the tureen with the quenelles formed in teaspoons.

Potage de crême de Riz garni de petites timbales de fumet de Gibier—(Essence of Game in small timbales).

Roast three partridges or a pheasant, then cut them up in pieces, to make afterwards an essence with two ladlesful of consommé; after an hour's boiling, skim and pass it through a napkin, to make with it some timbales in the way described in the art. *potage de santé à la Sevigné;* with any trimmings you may have make an essence of fowl, and in that afterwards boil six ounces of rice for an hour, after which put it gently into the tureen on the timbales, which you have carefully turned out one by one.

Observations.—These three soups differ in nothing but the using of game instead of fowl, from the three that precede them; however, it is incumbent that the high taste of the game should not predominate, for in soups that is not proper; but to lovers of game these soups will give satisfaction.

Potage de crême de Riz à la Princesse—(Princess's mode).

The consommé prepared as usual, skim, strain it off, and put one-half to boil with six ounces of rice blanched, two young chickens, and a bundle of lettuce and chervil, and two ounces of the crumb of a French roll; let these boil three-quarters of an hour, take out the chickens, and when cold trim them in taking off all their skin, and cut each member in two pieces; when the rice is become done enough, rub it through a tammy with the remaining consommé; when serving, pour it into the tureen containing the chicken, with six small lettuces braised and cut in two, a little blanched chervil, and two spoonsful of peas plain boiled.

Potage de crême de Riz velouté à la d'Orleans—(From d'Orleans, a title of the royal family of France),

Is the same as above, but serving it with small quenelles of fowl coloured with crayfish butter, some handsome cockscombs and kidneys, and blanched chervil.

Potage de crême de Riz à la Buffon—(From the celebrated naturalist).

The rice is prepared as for the *Potage à la Princesse* above, and pour it into the tureen, containing some cocks' kidneys dressed as directed, and the heads only of a bundle of large asparagus, one inch long, and boiled until done enough.

Potage de crême de Riz à la Girodet—(From the Inventor).

The rice prepared as the *Potage à la Princesse;* when serving, being boiling, mix in it some crayfish butter, adding scollops of lambs' sweetbreads, and a hundred crayfish tails.

Potage d'Orge perlé à la Royale—(Pearl-barley Soup, Court mode).

The consommé prepared as usual, boil in it ten ounces of pearl-barley, stirring the consommé that the barley may not gather in lumps; add two table spoonsful of flour mixed thin and smooth with a little cold consommé, place the soup over a stove made up with ashes, that it may boil slowly without stopping five hours; then take off the skin that forms on the top of it; add a little pounded sugar; when serving, put a ladleful into a *puree* of two fowls, made as directed, add immediately two or three more spoonsful of barley, stirring it into the *purée*, pour this into the tureen with the remaining barley, mixing them perfectly. These soups should be always well seasoned.

Potage d'Orge perlé à la Française—(French mode).

Prepare ten ounces of pearl barley, as described in the article *Crême de Riz velouté à la Française*, and serve it with quenelles of fowl.

The *Potages d'Orge perlé au Chasseur; et de Faisan à la Française; garni de petites timbales de fumet de Gibier; à la Princesse;* are all finished as directed for the *Crêmes de Riz.* Under the like denominations, *the Potage d'Orge perlé à la Beauharnois* (so named from Prince Eugene Beauharnois) is made the same as the *Crême de Riz à la d'Orleans; à la Lesueur* is the same as the *Crême de Riz à la Buffon; à la Joinville* is the same as the *Crême de Riz à la Girodet.*

Observation.—Although the barley be not passed through the tammy, yet these soups may be always marked in the Bills of Fare as *Potages*

à la Crême ; for being stewed for five hours, it becomes so very smooth that it has more of that character than if rubbed through. It is the same with the rice. Nevertheless, either of them will easily pass through the tammy.

Potage de Vermicelle au consommé—(Vermicelli Soup, clear).

The consommé being prepared as directed for the *Potage de Santé*, (roasting only one fowl, and not making use of the bones of the roast beef,) clarify it the same, and put to it twelve ounces of Italian vermicelli, having blanched it for an instant, and drained it well; leave it to simmer for twenty-five minutes, and serve. It is served also *aux petits pois*, by adding a pint of peas dressed *à la Française*, as if for the second course: or *aux pointes d'asperges*, (with asparagus points,) by adding the points from half a bundle, blanched of a fine green; add a little sugar, and serve. The vermicelli from Italy is the best, because it does not become loose in the consommé, which by this reason remains clear; whilst the common vermicelli thickens and returns to paste. This soup is also served *à la pluche de cerfeuil*, (with chervil blanched,) by putting some blanched chervil into the tureen.

Potage de Semoule au consommé—(Semolina Soup).

The consommé being prepared, clarified, and passed, make it boil, and put gently into it twelve ounces of Italian semolina, stirring the consommé with a spoon, that it may mix perfectly in the consommé, and not become lumpy.

Potage de Tapioca Français au consommé—(Tapioca Soup, French mode).

The consommé, prepared as for the vermicelli above, set it to boil, mixing with it ten ounces of French tapioca, stirring the consommé with a spoon, that the soup may not be lumpy; boil forty-five minutes, and serve.

Potage de petit Sagou blanc des Iles au consommé—(White Sago Soup).

Prepare the consommé as for the vermicelli, (see that article,) make it boil again, and put to it ten ounces of small white sago, stirring the consommé, that the sago may be well mixed; boil an hour, and serve. The French sago is prepared in the same manner.

Potage de Nouilles au consommé—(Soup of Nouilles Paste).

Make as directed three yolks of eggs into nouille paste, (see that art.) which roll very thin, and cut the *nouilles* very fine; a quarter of an hour before serving, blanch them for a moment, drain them well, and pour them into the consommé whilst it is boiling; let it boil for ten minutes slowly; add a pinch of grated nutmeg, and serve.

Potage de Pâte d'Italie au consommé—(Soup of Italian Paste).

Prepare the consommé as usual; make it boil, and add to it ten ounces of Italian paste, formed like small almonds, but previously blanch it for a second; let it boil slowly for forty minutes, and serve.

Potage de Salep de Perse au consommé—(Soup of Persian Salep).

Mix with consommé prepared as above eight spoonsful of the ingredient called Persian salep; mix it very smooth with some cold stock, and by a little at a time; add the consommé, stirring the soup with a wooden spoon; when it boils, let it go slowly for half an hour, carefully stirring it that it may not stick to the bottom, and serve.

In the same manner, mingle ten spoonsful of Indian arrowroot for the *Potage de farine d'arrowroot d'Inde* (Indian Arrowroot Soup); also, ten spoonsful of grotts, for the *Potage de farine de Gruau de Bretagne* (Grotts Soup); also, eight spoonsful of the flour of Turkish maize for the *Potage de farine de Maïs* (Soup of Maize Flour).

Panade pour les Enfans—(Panado for Children).

Cut two slices of French roll, which simmer in chicken broth, or any other, for five minutes; let it be light, and not too salt; when serving, add a liaison of a yolk of egg and a little milk, passed through a tammy; give a slight boiling, and serve.

Panade à la Crême de Riz—(Rice Flour Panado).

Mix a spoonful of fine rice flour with a little cold broth, then boil it until quite clear; add a slice of French roll, which simmer in it for five minutes, and add a liaison of one egg, and serve.

Panade à la Reine—(Panado, with a purée of Chicken).

Prepare a purée with the white meat of a fowl, then simmer the crumb of a French roll of one pound weight, mix the fowl and rub it through a tammy; to serve, make it hot in a *bain marie*.

Observation.—The soups of the Persian salep, arrowroot, grotts, or maize, are rarely served; however, they are fitting for a family, or any persons who are ill, or still more so for children. These details might be much augmented; but it will suffice to observe, that it is easy to add to the soups of rice, barley, vermicelli, &c., the roots and herbs directed in the articles *Potage de Santé, à la Julienne*, and other soups of vegetables, as previously described; but the soups must not be too salt, that the rich flavour of the fowls or vegetables may be preserved.

Potage de Croûtes gratinées—(Soup with Crusts).

Formerly these soups were served in hollow deep dishes, to facilitate the *gratinage*, that is, the catching or slightly burning at the bottom of the dish; in our days they are but little in request, yet are not to be despised. They can be prepared in silver stewpans, or deep dishes used for second courses; but it would require two of them, if for twelve people. The best mode would be to have a silver casserole, of an oval form, and of the diameter of the usual top or bottom dish, on which it might be served, and be three or four inches high; and it would have the double advantage of serving also for soufflés, and for soups of profitroles, &c., occasionally.

Potage de Croûtes gratinées Printanier—(With Spring Roots and Herbs).

Prepare the consommé as for the *Potage Printanier*, to one-half of which add the small vegetables indicated for that soup; when it is

reduced one-third, pass it through a silk sieve to extract the roots, which should be now done sufficiently to serve in the soup. Take off the under-crust of a French roll of one pound weight, take out all the crumb, leaving the top in the form of a dome; then soak it in the skimming of the consommé prepared for this purpose; place in the tureen twelve small pieces of toasted bread, dipped in the consommé that is reduced; then make them *gratin* over a gentle fire, to give them a fine light brown colour; add to them the roots, to which you have added some young peas and asparagus points, blanched separately and very green; dish them up high, so that they may be contained within the large crust which, if well arranged, you cover them with; but first dip it lightly into the reduced consommé; place the tureen under the *four de campagne*, (which we have not in England, but it may be thus dried in the oven,) that the large crust may fry and become crisp: when serving, add only as much consommé as may be sufficient to cover the crust, and the remainder of the consommé in a silver casserole, to serve with the soup.

Potage de Croûtes gratinées à la Française—(French mode).

Proceed in all points as in the last, only adding to the soup some quenelles of fowl, formed in teaspoons.

Potage de Croûtes gratinées à la Régence—(From *Régence*, regency).

Prepare a *pain de volaille* (fowl cake) with the white meat of a fine fowl, and mark off a crust as directed above; when serving, cut the fowl cake in long squares of the size of the quenelles for soup, and arrange them around the crust; add the consommé necessary, and serve. It is usual in this soup to leave out the peas from the vegetables placed within the crust, and to strew them over its outside, with some chervil blanched. The green colour renders it very attractive.

Potage de Croûtes gratinées au Chasseur—(Hunter's mode).

Roast three partridges, covered with sheets of fat bacon; when cold, trim them as for a salmie, and dividing each member in two; when serving, place them around the crust, as above directed; add asparagus points, and serve. Put one-half of the carcase into the consommé-pot, to give it the flavour of game.

Potage de Croûtes gratinées à la Princesse—(Princess's mode).

Boil two chickens in a *poële*, cut them in pieces, and take off all the skin; divide each member in two pieces, and arrange them around the crust, prepared as before; add six small lettuces braised and cut in half, some chervil blanched, and two spoonsful of young peas plain-boiled; add the necessary consommé, and serve as before directed.

Potage de Croûte gratinée à la d'Orleans—(From the Prince so entitled).

Prepare the crust, as above directed; place around it small quenelles of fowl, with crayfish butter, white cockscombs, and kidneys, and some blanched chervil; serve as before.

Potage de Croûtes gratinées aux Laitues farcies—(With Lettuces farced).

Braise twelve lettuces, as directed for the *Potage aux laitues farcies;* the crust being gratined as directed, trim, and range the lettuces round it; add consommé, and serve as before.

Potage de Croûtes gratinées, aux petits Pois—(With young Peas).

Stew a quart of peas, which add to the crust in place of the other vegetables.

Potage de Croûtes gratinées aux pointes des grosses Asperges—(With points of large Asparagus).

Prepare the heads of a bundle of large asparagus, as if for the garniture of an *entrée*, then give them a slight boil in some demi-glaze; place them upon the crust, prepared as usual.

Potage de Croûtes gratinées aux Concombres—(With Cucumbers).

Prepare three cucumbers, as if for sauce; blanch them slightly in boiling water, drain, and simmer them in consommé reduced to demi-glaze; when soft to the touch, place them round the crust, prepared as directed; add the necessary consommé, and serve.

Potage de Croûtes gratinées aux Concombres farcis—(With Cucumbers farced).

Farce and stew three cucumbers, as directed in the articles *Potage aux Concombres farcis*, and when done enough and cut in rings, lay them around the crust; add the consommé, and serve.

Potage de Croûtes gratinées à la Clermont—(The Inventor's name).

Cut in fillets two Spanish or Portuguese onions, fry them of a light brown in clarified butter, stirring them carefully; strain them on a sieve, and dress them in some excellent consommé; then pour them on the crust; add the consommé, and serve as usual.

Potage de Croûtes gratinées aux Marrons—(With Chestnuts).

Have half a hundred chestnuts, cleaned as directed in the article *Potage de Marrons à la Lyonnaise;* place them around the crust, prepared as above; add the usual consommé, and serve.

Observation.—This series of soups may be easily extended, giving to each *Croûte gratinée* the character intended. As for example: small spring carrots, Brussels' sprouts, small white onions, and any other roots or vegetables used for soups. This is an excellent mode of forming a soup, when the necessary care is given to it.

Potage de purée de Volaille à la Reine—(Soup of a purée of Fowl; Queen's mode).

With two fowls (unroasted) and a knuckle of veal, from which the bony end is taken off, make a consommé in the manner directed in the article *Potage de Santé;* when strained off, put it on again directly to boil; prepare a *purée* of fowl, as follows: *sautez* the fillets of two fine fowls, pound them perfectly, add one ounce of rice stewed in consommé, and a quarter of a pound of the crumb of a French loaf

(the addition of the bread renders the soup smooth); add also two spoonsful of bechamel, a little salt, and a small ladleful of consommé; put it over a moderate fire, stirring it with a wooden spoon to prevent its boiling; then rub it through a tammy: when serving, make it hot, stirring it without quitting it; pour into it, by a little at a time, the better to mingle it, the above consommé, which should previously cease boiling for a moment; serve the soup with bread cut in small dice, and fried in butter of a light colour, but which the person charged with serving should not add but at the moment even of putting it on the plates; they are thus more crisp; otherwise they swell, soak in the soup, and give it a bad appearance and bad taste: whereas by these attentions this soup is worthy of the most delicate palate.

Potage de purée de Volaille a la Boïeldieu—(So named from the Composer).

Prepare this soup as above directed, but when serving it, put in the tureen a plateful of fine cockscombs, kidnies, and quenelles of fowl, mingled with a *purée* of mushrooms, and formed into the shape of small olives.

Potage de purée de Volaille à la Monglas—(So named from the Inventor).

This *purée* is prepared as in the art. *purée de volaille à la reine;* serve it with an escalope of fat livers, prepared as follows: disgorge a fat liver from Strasbourg, blanch it for a second; when cold, dry and surround it with slices of fat bacon, and dress it in a *mirepoix*, simmer it for half an hour, and let it cool in the *mirepoix*, then drain, and trim it neatly into escalopes, one inch in diameter and a quarter of an inch in thickness, which lay in the tureen with a very little boiling consommé, and five minutes after pour in the *purée* of fowl with which you have mixed the consommé of fowl.

Potage de purée de Volaille à la Française—(French mode).

Prepare the soup as above directed, add quenelles of fowl formed as usual, and serve.

Potage de purée de Volaille à la Princesse—(Princess's mode).

Prepare the soup as above directed, place in the tureen two chickens dressed, cut to pieces, and trimmed, as directed in the art. *Potage de Croûte gratinée à la Princesse*, add some blanched chervil, pour in the soup, and serve.

Potage de purée de Gibier au Chasseur—(Of a purée of Game, Hunter's mode).

Roast four partridges, surrounded with slices of fat bacon; when cold, take off all the meat, and pound it perfectly, then mingle it with one ounce of rice dressed in consommé, and two ounces of the crumb of a French roll, beat these well together, and add two spoonsful of bechamel, one of espagnol, and eight of consommé; make the *purée* hot over a slow fire, and rub it through a tammy; when serving, mingle the consommé by degrees, to which consommé, being marked as usual, the carcases of the partridges should have been added, and add to the soup a plateful of croutons in small dice, and fried of a light brown colour in butter.

Potage de purée de Gibier à la Royale—(Court mode).

With the meat from two pheasants roasted, but rather under-done, proceed, exactly as in the last article, to form a *purée*, which serve with cockscombs and kidneys, dressed without lemon-juice.

Potage de purée de Gibier à la Monglas—(The Inventor's name).

With the flesh from two young wild rabbits prepare a *purée* with the other ingredients described, as in the art. *purée de Gibier au Chasseur;* prepare also an escalope of fat Strasbourg livers, as directed in the art. *purée de Volaille à la Monglas;* lay these in the tureen when serving, and pour the *purée* upon them, and serve as before directed.

Potage de purée de Gibier à la Française—(French mode).

Prepare the *purée* of partridges as before directed, and pour it into the tureen, containing some quenelles of partridge, made as usual, formed in teaspoons, and poached at the last minute.

Potage de purée de Gibier à la Rossini—(So named from the celebrated Composer).

Dress in a *mirepoix* twelve quails; let them get cold in it; then raise and trim the fillets, which put in the tureen with some middling-sized combs, kidneys, a dozen small mushrooms, and as many truffles turned as olives; pour upon these a *purée* of pheasants, prepared as directed in the art. *Potage de purée de Gibier à la Royale.*

Observations.—In these soups it was not the practice of M. Carème to add a fumet or essence of the game, as the flavour of the game should not predominate; they will thus be more agreeable to every one; besides these *purées* and their garnitures contain sufficient of the essence: a little pinch of pounded sugar should be added to all of them.

Potage de purée de Pois nouveaux à la St. Cloud—(Soup of a purée of young Peas; St. Cloud is one of the palaces of the French King).

Put three quarts of newly-shelled young peas into a preserving pan, containing sufficient boiling water to blanch them easily; add a bunch of parsley and a little salt; boil them quickly for half an hour, strain them, take out the parsley, and pound them; put them then into a basin with some cold consommé of fowl, prepared as usual, reduced to a demi-glaze, so as to be able afterwards to add the water the peas were boiled in; rub them through a tammy, and place the *purée* in a basin; when serving, make it boil in a very clean preserving-pan, that it may be kept green; skim it, and add a pinch of sugar and two pats of fresh butter, which mix with it after you have taken it from the fire, not to let it boil again; pour the *purée* upon bread cut in dice and fried in butter of a light colour: but it is better to serve the croutons separate.

Potage de purée de Pois nouveaux à la Française—(French mode).

Prepare the *purée* as the last, but replace the fried bread with quenelles of fowl, moulded in teaspoons and boiled.

Potage de purée de Pois nouveaux à la Régence—(From *Régence*, regency).

Make a *pain de volaille*, as for the *potage de santé à la regence*, and cut it in small square lengths, as the soup quenelles; serve them in the tureen with the *purée* prepared as above.

Potage de purée de Pois nouveaux à la Auber—(So named from the Composer).

Pour into the tureen, containing some large cocks' kidneys and a quart of young peas dressed *à la Française*, the *purée* of peas prepared as directed above.

Potage de purée de Pois nouveaux à la Saint Fard—(Probably the Inventor's name).

With a small root-scoop cut two ragout-spoonsful of the red part of a carrot, blanch, and afterwards reduce them in consommé only with a little sugar; cut up some sorrel and chervil, which sweat some minutes in butter, and then rub them through the tammy with the peas dressed as above; finish the *purée* as directed, and serve with the small carrots and twenty small white onions dressed in consommé.

Potage de purée de Pois nouveaux à la Fabert—(Probably from the Inventor's name).

Dress in a *mirepoix* twelve quails; when cold, drain them; divide each in half, and take away all the coagulated blood from the inside, and trim them properly; then put them in the tureen with a little consommé, to which add the essence from the *mirepoix*; add afterwards roots prepared as for the *julienne*, and dressed in consommé; when serving, pour upon them a purée of peas prepared as usual.

Potage de purée de Pois nouveaux à la Ferney—(From the residence of Voltaire).

Prepare twelve or fifteen small timbales of consommé of fowl, as directed in the art. *Potage de santé à la Sevigné;* turn them out carefully into the tureen, and pour gently upon them a purée of peas prepared as above directed; but there should be added two large turnips, cut in dice, and passed of a light brown in butter, and also two cucumbers, cut in dice, and blanched.

Potage de purée de Pois nouveaux à la Princesse—(Princess's mode).

Boil in a *poële* two small chickens, and leave them to get cool; trim them by separating each member in two, and taking off all the skins; lay them in the tureen, add some chervil blanched, and when serving, pour upon them the purée, prepared in the usual manner.

Potage de purée de Pois nouveaux à la d'Orleans—(From the Prince of that name).

Lay in the tureen small quenelles of fowl with crayfish butter, large combs, and kidneys, and some chervil blanched; the purée being boiling and prepared as usual, pour it upon this garniture, and serve.

Potage de purée de Pois nouveaux à la Molière—(From the dramatic author of France).

The same purée as before; laying in the tureen a calf's sweetbread dressed in a *mirepoix*, and cut in small dice, some combs cut the same, and the points of a bundle of asparagus blanched very green; serve.

Potage de purée de Pois nouveaux à la Navarin—(So called from the battle at that place).

Prepare the purée as usual; when boiling, pour it into the tureen containing some small quenelles of pheasant, the fillets of an eel cut in escalopes, and *sauted* in butter, a plate of crayfish tails, a pint of young peas blanched very green, and a spoonful of parsley chopped and blanched.

Potage de purée de Pois secs—(Purée of dried Peas).

Having picked three pints of green split peas, put them in a stock-pot with a little salt, a piece of fresh butter, and the necessary cold water; add a little lean ham, and simmer them for nearly two hours; take away the ham, and pass the *purée* through a tammy, adding a little consommé; mix afterwards the rest of the consommé, prepared as usual; boil the *purée* for an hour only, to clarify; add a little sugar and butter when taken from the fire; turn it afterwards, by a little at a time, into the tureen, where you have put a colouring of spinach, rubbed through a tammy, to give it a fine green tint; serve on a plate some bread cut in small dice, and fried of a light colour in butter.

Observation.—As this soup of dried peas can be used in winter, if carefully prepared, the roots of the *brunoise* or *julienne*, sorrel, or chervil, can be added to it, but it is not sufficiently rich to receive the garnitures described in the soups of young peas, although the experiment may be made; but in winter there are, for variety, the *crêmes* of rice and pearl barley, the *purées* of fowl, game, and an infinite number of others contained in this treatise on soups.

Potage de purée de Lentilles à la Conti—(Purée of Lentils).

Pick and wash three pints of lentils *(lentilles à la reine)*, which put in a soup-pot, with a slice of lean ham blanched, a partridge, a carrot, a turnip, an onion, two leeks, and a head of celery, tied together, add the necessary stock, and let it boil slowly for three hours; take out the roots, the partridge, and the ham, rub the lentils through a tammy, and add some consommé to the *purée;* set it on to boil, and afterwards place it at the corner of the stove, to clarify it, by taking the scum and grease that is thrown up to the side; when serving, pour it into the tureen with some bread cut in dice and fried in butter.

Potage de purée de Lentilles à la soubise—(With a purée of Onions).

Make the *purée* as above, and add to it a *soubise* prepared thus:—Cut four large onions in slices, and blanch them for a few minutes, strain them off, and sweat them in fresh butter; add four spoonsful of consommé; simmer them, and when the onion is in a *purée*, add a spoonful of bechamel, rub it through a tammy, and join it to the *purée* of lentils previously clarified; serve with fried bread as above.

Potage de purée de Lentilles à la Brunoise—(With roots, as for the Brunoise).

Clean and wash three pints of lentils, boil them in salt and water and a little butter, adding to them two carrots, a turnip, two onions, a bunch of leeks and celery; skim them; let them boil three hours, take out the roots, strain them through a colander, and rub through a tammy with a little consommé, then put the *purée* into a stewpan with a consommé

of fowl, prepared as directed; when it boils, set it on the corner of the stove, with the roots, prepared as for the *brunoise;* add a pinch of sugar, skim it very perfectly; serve on a plate some fried bread, or simply crusts dried in the oven.

Potage de Lentilles à l'Oseille—(With sorrel).

The *purée* prepared as usual; pass off in butter a handful of sorrel cut up; and add it to the soup, which clarify carefully; serve with crusts dried in the hot closet; with chervil blanched *(à la pluche de cerfeuil)*, it may be served in the same manner.

Potage de purée de Haricots rouges à la Condé—(Purée of red Haricots, Beans).

Pick and wash three pints of dried red haricots, and stew them as the *lentilles à la Conti* (which see); skim the pot, and when the partridge is done, take it out with the ham and roots; rub the *purée* through a tammy, put it into a stewpan with a consommé of fowl, with a little pepper; leave it, when boiling, at the corner of the stove, to clarify, for two hours, and serve it with some fried bread, separately.

Potage de purée de Haricots blancs—(Purée of white Haricots, Beans).

Boil in some stock, three pints of white haricots, with a carrot and an onion; when done, remove the roots, and rub the haricots through a tammy, with a little consommé; then add the consommé necessary, and boil and clarify it, as above directed; serve with fried bread, separately.

Potage de purée de Haricots blancs à la pluche de Cerfeuil—(Purée of white Beans with Chervil).

Stew in consommé two quarts of young haricots, and rub them through the tammy; put them afterwards into more consommé prepared as usual; clarify this for half an hour only, in order to preserve it as white as possible; add a pinch of sugar, and pour it out upon crusts dried in the hot closet, and some blanched chervil; the fine flavour arising from the freshness of these haricots is quite different from the dried ones in winter.

Potage de purée de Haricots blancs nouveaux à la Maria—(Purée of young French Beans).

Prepare the *purée* as the last; and when serving remove it from the fire to mix with it half a pint of good double cream, and two pats of butter; pour it into the tureen containing some small crusts glazed and dried in the hot closet, and a pint of young peas plain boiled.

Potage de purée de Haricots nouveaux à la Clermont—(From the Inventor).

Cut a large Spanish onion in slices of equal thickness, that they may sweat equally in clarified butter; when of a light brown, drain them on a sieve, and put them on in some stock to boil; drain them, and add them to the *purée* prepared as directed for the *potage de lentilles à l'Oseille;* boil some minutes, and serve with small crusts dried and added to the soup. The broth in which the onions were boiled should not be added to the soup lest it alters its whiteness.

Potage de purée de Haricots nouveaux à la Soubise—(With a purée of Onions).

Is the same as directed for the *purée de lentilles à la Soubise;* add to the soup two small pats of butter, and serve with fried bread on a plate.

Potage de purée de Haricots nouveaux aux petits Haricots verts—(With young French Beans).

Cut in small diamonds a plateful of French beans (young), blanch them in a preserving pan, put them in cold water, strain and lay them on a napkin; when serving put them in a tureen with a spoonful of parsley chopped and blanched, and pour upon them a *purée* of young haricots prepared in the usual manner, adding two small pats of butter; serve both in the soup and on a plate, small croutons in dice, fried in butter.

Potage de purée de Racines à la Créci—(Soup of a Purée of young Carrots).

Scrape and wash two bundles of young carrots, then grate off all the red parts only, without touching the hearts; put the red part into a stewpan with some fresh butter, a little lean ham, an onion, a turnip, and a bunch of leeks and celery; sweat the roots gently over a slow fire, stirring them with a wooden spoon that they may become equally coloured; then add some consommé to them, and let them boil slowly for two hours; take out the ham and roots, but strain the carrots through a sieve, pound them in a mortar, return them back to their liquor, and rub all through a tammy; add consommé to them, and set the *Créci* to boil over a quick fire; when it boils, set it at the corner of the stove, and skim it perfectly; add a pinch of sugar to soften the flavour of the roots; when thoroughly clarified, pour it into the tureen, and serve fried bread on a plate.

Potage de Ris à la Créci—(With Rice).

Prepare the *Créci* as above, and when clarified add four ounces of rice washed, blanched, and stewed in consommé; give it a quarter of an hour's boiling, stir the soup, and turn it into the tureen.

Potage de purée de Carottes de Flandre—(Carrot Soup).

Scrape eight large Flemish carrots, (without touching the hearts,) mix with them two onions, two turnips sliced, and a bunch of leeks and celery; sweat these roots in butter over a slow fire, stirring them with a wooden spoon that they may become of an equal colour; when of a light red, put consommé to them, and let them go gently for two hours, and finish and serve with crusts like the purée of roots *à la Créci.*

Potage de purée de Racines—(Soup of a purée of Roots).

Slice six carrots, six turnips, four onions, ten leeks, and two heads of celery; sweat these roots slightly in fresh butter, and make them into a *purée* as directed for the *Potage de racines à la Créci,* serve with crusts dried in the hot closet.

Potage de purée de Navets—(Turnip Soup).

Slice one fourth of a Swedish turnip, sweat it in fresh butter, and keep it stirring with a wooden spoon to colour them equally of a light

brown; then let them simmer in some consommé for nearly two hours, and rub them through a tammy; add consommé of fowl prepared in the usual manner; skim the *purée* to clarify it, add a pinch of sugar, and serve it with fried bread on a plate separate.

Potage de Sagou des Iles à la purée de Navets—(With Sago).

Prepare a purée of turnips, as above, then put into it six ounces of sago, picked and washed, stirring it that it should not be lumpy; boil for nearly an hour; skim it perfectly and serve.

Observations.—Sago, tapioca, and Italian paste may equally be added to the *purées* either of lentils, of red or white haricots, of roots, turnips, or dried peas, giving the soups their names, as for example, *Potage de Tapioca à la Créci*, &c. If a quarter of a pound of the crumb of a French roll, or two spoonsful of flour be mixed into a thin paste with some cold consommé, and added to the *purées*, they will acquire a remarkable smoothness.

Potage de purée de Pommes de Terre à la pluche de Cerfeuil—(Purée of Potatoes with Chervil).

Slice ten large potatoes, (the Dutch kidney,) blanch them, stew them in consommé with two leeks and a head of celery tied up, and the crumb of a French roll; when they break under the pressure of the fingers take out the bundle and rub the *purée* through a tammy; mix this with consommé prepared as usual; clarify the *purée*, and add a pinch of sugar and some grated nutmeg; when serving, mix with it half a pint of good double cream, and two pats of fresh butter, letting it first cease to boil; pour the *purée* into the tureen with some chervil blanched; serve fried bread separately.

Potage de purée d'Oseille et de Cerfeuil—(Purée of Sorrel and Chervil).

Mince and wash some sorrel and chervil, and make them melt with a little butter; prepare a cream with four ounces of rice in the usual manner, (see *Potage à la crême de Ris,*) which mix with the sorrel, and rub through the tammy; add consommé prepared as usual, and a quarter of an hour before serving, boil it up, then taking it from the fire, mix with it two pats of butter, and pour it into a tureen containing some blanched chervil, and the green extract of spinach; serve fried bread in dice separately.

Potage de purée de potiron—(Purée of Pumpkin).

Take the fourth part of a pumpkin of the usual size, take away the rind, and the parts that adhere to the seeds, slice and blanch it in boiling water; drain it afterwards in a sieve, and pass it over a moderate fire, with a piece of fresh butter; add the necessary consommé, and a quarter of a pound of the crumb of a French roll; let these go slowly for a quarter of an hour, then rub them through a tammy; add the remaining consommé, and reduce it one-third, for as there is no solidity in the pumpkin it yields but a liquid *purée;* clarify the soup carefully, add a little sugar, half a pint of double cream, and two pats of fresh butter; pour it into a tureen containing small crusts dried in the oven.

Potage Tortue à la Française—(Mock-Turtle, French mode).

Take a fat calf's-head, (choose the thickest skin,) let it disgorge that it may be very white, bone and cut it in four pieces, and remove the ears and the fleshy parts, then stew it and drain it afterwards on a baking-skeet, and lay upon it a large stewpan-cover, on which place a weight of ten pounds; when it is cold cut it with a round iron cutter, one inch in diameter, and take from each piece any flesh or fat that adheres to it; put the head thus prepared in a sauté plate, with twelve fine combs, twenty-four cocks' kidneys, and as many small white mushrooms; add half a pint of dry Madeira wine, and simmer them over a slow fire for ten minutes; then put them into a *sauce Espagnole* well made and well clarified (this sauce should constitute the body of the soup instead of the usual consommé); to which add an essence thus prepared: put in a stewpan two carrots, two onions, two pottles of mushrooms cut up, a little whole parsley, half a bayleaf, a little thyme, basil, rosemary, marjoram, a little lean ham cut in dice, three anchovies washed and boned, a pinch of Cayenne pepper, the same of allspice, two cloves, and a little mace; add a ladleful of consommé, and half a pint of Madeira wine; simmer these for an hour, and then rub the essence through a tammy; add this to the soup, let it boil for a quarter of an hour, skim off the light skin from the top, and pour it into the tureen containing a plateful of small quenelles of fowl, in one-half of which you add a little parsley chopped and blanched, whilst in the other half a few mushrooms chopped very fine and squeezed in the corner of a napkin, must be mingled; these quenelles should be formed in a teaspoon.

Observation.—It is to be remarked that none of the spices should prevail except the Cayenne pepper, but this should scarcely make itself felt. Many persons add a wine-glass of Madeira just before taking the soup from the stove, and others put slices of lemon: that depends on the taste; "but I never put them," says M. Carême.

Potage Tortue à la Parisienne—(Parisian mode).

Dress in a *mirepoix* eight fine white ox palates, then drain and press them on a baking-sheet; when cold, trim them, removing all the blood-stained particles; render them of an equal thickness, and cut them with a cutter, of an oval form, of the size of a teaspoon; place them in a sauté plate with two platesful of cock's kidnies (not blanched), and with half a pint of champagne; sweat them gently for ten minutes, and put them afterwards in consommé, in which you have mingled four spoonsful of flour mixed with cold consommé, into a thin paste, to thicken the soup a little. Now prepare an essence composed of two onions, a pottle of mushrooms sliced, a bunch of chervil, two cloves, a little nutmeg, a pinch of Cayenne pepper, a piece of bayleaf, thyme, basil and marjoram, a little ham minced, trimmings of four truffles, half a clove of garlic, half a pint of champagne, and two ladlesful of consommé; boil these slowly nearly an hour, and rub them through a tammy; then boil in it the four truffles trimmed in pieces of the shape of a large olive; add them to the soup, give it a few boilings, and take it off the fire, to throw in a liaison of ten yolks of eggs, passed through a sieve; set the soup again over the fire, and when nearly boiling, pour it into the tureen, containing some small quenelles of fowl, in which the parings

of the truffles, when chopped, have been added. This soup yields in nothing to the *Potage Tortue à la Française.*

Potage Tortue à la Financière—(From Financier; formerly the title of the Farmer or Collector of the Revenues of France).

Prepare the essence as directed in the article *Potage Tortue à la Française*, adding to it the carcase of a pheasant, the flesh of which use for quenelles; then mix the essence with a *sauce Espagnole*, well made and clarified; when serving, let it cease boiling, and mingle with it a crayfish butter, stirring it in with a spoon; pour it into the tureen, containing a plateful of small quenelles of pheasant, one of escalopes of fat liver (Strasbourg), and one of crayfish tails.

Potage Tortue à l'Amiral Duperré—(From the Admiral of that name).

Take the fillets from a sole, cut them in escalopes, and sautez them in butter with a little pepper and salt; put the fragments of the sole, with the butter from the sauté-pan, into a stewpan with the trimmings from a small slice of salmon (the flesh of which make into a farce quenelle with butter), two pottles of mushrooms, two onions, and two carrots sliced, a little whole parsley, two anchovies washed, a little lean ham minced, a clove of garlic, a pinch of pepper, allspice, Cayenne, mace, two cloves, a half pint of hock, two ladlesful of consommé, and the skins of four large truffles; boil these slowly for an hour, squeeze through a tammy, and add the essence to a *sauce Espagnole* clarified; pour it into the tureen containing the escalopes of soles, the quenelles of salmon moulded in a teaspoon, the four truffles cut in escalopes, two sweetbreads dressed in a *mirepoix* and cut in escalopes also, thirty mushrooms, and as many cockscombs; serve.

Potage Tortue à la Rouennaise—(Rouennese mode).

Mark off in escalopes the fillets of a very small turbot, put the trimmings and bones in a stew-pan with two onions, two pottles of mushrooms sliced, a little lean ham, some whole parsley, a clove of garlic, some grated nutmeg, allspice, Cayenne pepper, a little bayleaf, thyme, basil, marjoram, and half a bottle of good champagne; let these go slowly for an hour, after which rub them through a tammy, mix it afterwards with a *sauce Espagnole*, well made and clarified, and pour it into the tureen containing the escalopes of turbot, boiled in salt and water, a plateful of quenelles of partridges; the essence from the bones of which must be introduced into the soup, a plateful of large cocks' kidneys, and the same of crayfish tails, the soft parts of four dozen of oysters blanched, and thirty small mushrooms.

Potage Tortue à la Toulouse—(The Toulouse mode).

Dress in a *mirepoix* twelve pinions of turkeys, boned, disgorged, blanched, and trimmed; drain and place them in the tureen with a plateful of small double cockscombs, one of kidneys, and thirty small mushrooms, and pour into the tureen, the soup described in the article *Potage Tortue à la Parisienne*, with the same essence and liaison as there directed.

Potage de Poisson de Seine à la Française—(Fish Soup; French mode).

First, prepare the consommé of fish for the soup, as directed, then

take the fillets from a middle-sized pike, a carp, and a fine eel, trim these into small escalopes, strew a little fine salt over them, and an hour afterwards wash and drain them on a napkin; put them into a sauté-pan slightly buttered, but place the carp by itself at one corner of the plate. Mark an essence as follows: put into a stew-pan half a bottle of champagne, two large spoonsful of consommé, the trimmings, heads, and bones of the fish, two onions, two carrots, and two pottles of mushrooms, the whole sliced, a few parsley roots, a piece of bay-leaf, thyme, basil, a little pepper, nutmeg grated, and two cloves; simmer these for an hour, squeeze them through the tammy upon the escalopes, cover the sauté-pan, and let it boil for ten minutes; take out the carp when it is just done enough, but let the pike and eel go slowly for a quarter of an hour longer, then drain and put them into the tureen with the carp; add twenty small mushrooms, as many button onions run down in a light glaze, pass the essence of the fish through a silk sieve, and add it to some consommé clarified as usual; when boiling, put it into the tureen with four soft roes of carp, disgorged and boiled in water and salt to keep them white (take away all the parts that are blood-stained), and divide each into four pieces; serve.

Potage de Poisson à la Parisienne—(Parisian mode).

Make, with the flesh of a large whiting, some *quenelle maigre;* take off the fillets of two middling-sized soles and an eel, trim them into escalopes, and throw a little salt over them; mark off an essence with the same roots, herbs, and spices, as in the last article, and add the trimmings of the fish, with half a bottle of white Bordeaux wine, and two large spoonsful of fish consommé; when boiled nearly an hour strain it into a sauté-pan, slightly buttered, in which you have placed the escalopes of fish, having first washed and drained them on a napkin; let them boil ten minutes, and take out the fillets of soles which lay in the tureen, and let the eels go for five minutes longer; then drain and put them to the soles, to which also add the quenelles moulded in a teaspoon with thirty crayfish tails, and the same number of small mushrooms; strain the liquor in which the fish were done through a silk sieve, and add it to some consommé prepared as usual; let it boil for some minutes and skim it, taking away a slight film occasioned by the wine, in which the fish were dressed; add some chervil blanched, and serve.

Potage de Poisson à la Lucullus—(From Lucullus; a Roman Epicure).

Take off the fillets of a salmon trout fifteen inches long, mark it into escalopes, and throw a little salt over them; an hour after, wash and drain them on a napkin; make a quenelle of eels with crayfish butter; put into a stew-pan a sole cut in four pieces, add the trimmings of the trout and eel, two onions, two carrots, and two pottles of mushrooms sliced, parsley roots, bayleaf, thyme, basil, a clove of garlic, a pinch of pepper and grated nutmeg, two cloves, four anchovies washed, the peelings of four truffles, a bundle of chervil and celery, half a bottle of Vin de Grave, and two large spoonsful of consommé; after boiling an hour squeeze it through a tammy into a sauté-pan, containing the escalopes of trout; simmer them for a quarter of an hour, drain and place them in a tureen, adding the quenelle of eel formed in teaspoons

and poached in consommé, with the flesh of a large fresh lobster cut in escalopes, also the four truffles dressed with the trout; four soft roes of carp, dressed in salt and water only, the soft parts of four dozen of oysters, and the points of a bundle of large asparagus; add the essence of the fish to some coloured consommé prepared as usual, and having clarified it, pour it boiling into the tureen.

Potage de Poisson aux racines Printanières—(With Spring Roots).

Take the fillets from two soft-roed mackarel, trim them in escalopes, and strew a little salt over them; an hour after, wash and drain them on a napkin; *sautez* them with butter, and a little pepper and salt; then pour upon them a little consommé, lukewarm only, to wash off the white scum that has exuded in their dressing; drain them on a napkin, and lay them in a tureen, with the roes dressed in water and salt; add the liquor from the fish to some brown consommé, clarify it, and pour it whilst boiling into the tureen, with a pint of pears plain boiled, a plateful of young carrots cut in small pears and run down in some glaze, some chervil blanched, a pinch of sugar and pepper, and small crusts dried in the hot closet.

Potage de Poisson à la Marinière—(Sailor's mode).

Clean a small pike, a tench, a carp, and a middling-sized eel, cut them in small lengths, and throw over them a little sea-salt to cleanse, and salt them at the same time; an hour after, wash and drain them on a napkin; then lay each fish separately in a sauté-pan, containing two onions, two carrots, and a pottle of mushrooms, sliced, some parsley-roots, bayleaf, basil, thyme, two cloves, a clove of garlic, a pinch of pepper, and grated nutmeg, half a pint of Chablis wine, and a ladleful of consommé; let them simmer for ten minutes, take out the carp, and ten minutes after drain the remaining fish on a baking-sheet; and observe that no fragment of the seasoning remains about the fish; lay them gradually in the tureen, which cover and place in the hot closet; strain the essence of the fish through a sieve; add it to some brown consommé prepared as usual; clarify it, and pour it into the tureen while boiling, mingling with it roots dressed in some consommé, the same as for the *Potage de Santé*, but without the lettuces and sorrel.

Potage d'Anguilles de Seine au pêcheur—(Fisherman's mode).

Skin three middling-sized eels, cut them in lengths, and throw upon them a little sea-salt; an hour after, wash and drain them, and put them in some consommé prepared as usual; to which add chervil blanched, and a pinch of pepper; give half an hour's boiling, skim, and pour the soup into the tureen containing small crusts dried in the hot closet; serve.

Potage de Bisque d'Ecrevisses—(Bisque of Crayfish).

For a soup of fifteen or sixteen persons, take fifty crayfish, wash, and boil them in two large spoonsful of consommé, with a small piece of fresh butter, a little pepper, parsley-roots, an onion sliced, and a bunch with a few sweet herbs; toss them up frequently to obtain them of a perfect red colour; strain, and take the tails from the shells, trim, and set them away; take out all the remaining meat of the crayfish, and pound it thoroughly; mix this meat with six ounces of rice stewed in

consommé, to which strain the liquor in which the fish were boiled; rub the rice, &c., through a tammy, and add to it some light coloured consommé: when serving, pour it quite hot into the tureen containing the crayfish tails, and a butter prepared with the shells of the crayfish as directed; stir it well to become amalgamated with the soup: serve on a plate some fried bread in dice, to be added to it on the table. If for *maigre*, use consommé of fish.

Potage de Bisque d'Ecrevisses à la Française—(French mode).

Make a quenelle from the flesh of a fine fowl, and mould it in teaspoons; poach them at the time of serving in some consommé, without boiling; put them in the tureen, and pour in the bisque prepared as above; but the fried bread is not required.

Potage de Bisque d'Ecrevisses à la Corneille—(From the Dramatic Poet of that name).

Dress fifty crayfish as above; trim the flesh from the tails, and set them on one side; pound the remaining flesh, and finish the bisque as in the article *Bisque d'Ecrevisses;* make also a butter from the shells as usual; when serving, let the *purée* just come to the boil, and pour it into the tureen containing a plateful of cocks' combs, the same of kidneys, and quenelles of whiting; add the tails, and the butter, and serve.

Potage de Bisque d'Ecrevisses à l'Amiral de Rigny—(From the Admiral of that name).

Dress a hundred crayfish as directed in article *bisque d'Ecrevisses;* trim the tails of fifty of the best, and set them on one side; with the remainder, and all the flesh from the crayfish, prepare the bisque as above: when serving, pour it boiling into the tureen containing a plateful of small quenelles of fillets of soles, prepared with one-half of the crayfish butter, (the other half being to be mingled with the soup;) add escalopes of the fillets of a middling-sized eel sweated in butter, carp-roes dressed in salt and water, the tails that were preserved, and the soft parts of six dozen of oysters carefully trimmed.

Potage de Bisque d'Ecrevisses à la Périgord—(From the Province of that name).

Prepare the bisque as in article *Bisque d'Ecrevisses;* pour it boiling into the tureen containing the tails of the crayfish, with a plateful of small quenelles of game, the same of an escalope of fat livers, some large cocks' kidneys, and the crayfish butter.

Potage de Bisque d'Ecrevisses à la Princesse—(Princess's mode).

Prepare the bisque as in article *Bisque d'Ecrevisses;* pour it boiling into the tureen containing two small chickens dressed in a *mirepoix*, and cut up for the soup, then the tails, and the crayfish butter.

Potage de Bisque d'Ecrevisses au Chasseur—(The Hunter's mode).

Dress in a *mirepoix* three partridges, when cold cut them up, trim, and put them in the tureen, with the crayfish tails; pour on them the *bisque* prepared as in article *Bisque d'Ecrevisses*, adding the crayfish butter.

Potage de Bisque d'Ecrevisses à la Régence—(From Régence, Regency).

Prepare the *bisque* as above described, pour it boiling into the tureen containing a *pain de Volaille* (see *Potage de Santé à la Régence)*, cut in long squares about the size of the small quenelles, and the tails and the crayfish-butter. The *pain de Volaille* may be replaced with a *pain de Gibier*, and thus the *Potage à la Colbert* is obtained.

Potage de Bisque d'Ecrevisses à la Royale—(The Court mode).

Roast a fat fowl covered with sheets of bacon; pound the white parts, add a little salt, pepper, and grated-nutmeg, a large spoonful of béchamel, and two of consommé; make it warm, and rub it through a tammy; pour it into a tureen, and when serving, mix with it the *bisque* prepared as usual, and quite boiling.

Potage de Garbure à la Créci—(Garbure of Carrots).

Prepare a consommé as for the *Potage de Santé*, strain it through a napkin, and reduce half of it until strong; make eighteen croutons of a heart-shape, as for a *salmis*, dry them in the oven; after which, let them simmer for some minutes in a sauté-pan, with a little of the reduced consommé, and a little pepper. Prepare a *purée* of young carrots in the way directed for the *Purée de racines à la Créci*, being careful that it be reduced thick, as if for an *entrée;* have a hollow dish for the soup, as directed for the *Potages de Croûtes gratinées;* form a layer of the crusts of bread soaked in consommé, and mask it with the *purée* of roots; then another layer of crusts, and another of the *Créci;* again one of the crusts, and again one of the *Créci;* place the dish over a slow fire to gratin the soup; then serve with the remaining consommé in a silver stewpan, to be served to the company as they may wish; also grated cheese on a plate. The *purées* of turnips, chestnuts, young and dry peas, lentils, white or red haricots, and pumpkins, may thus be served; adding a little glaze of fowl to render them more rich. The cooks of the province of Languedoc strew Gruyère or Parmesan cheese grated, between each layer of bread and roots, which is the true method; nevertheless, as among a company there are always some who may not like cheese, the best method is to send it separate.

Potage de Garbure aux laitues braisées—(With lettuces braised).

Braise twenty lettuces as directed for the *potage de laitues braisées;* prepare the crusts as above; lay at the bottom of the dish a bed of crusts, then one of lettuces, and so with three layers alternately; add the essence of the lettuces; let the soup gratin slowly, and serve it with consommé in a silver stewpan; for the *garbure aux laitues farcies*, force and dress the lettuces as directed for the *potage de laitues farcies*, and terminate the soup with them as above.

Potage de Garbure aux Choux à la Jardiniere—(Of Cabbage; the Gardener's mode).

Blanch and throw in cold water two small cabbages cut in quarters, stew them in some consommé reduced, with four ounces of bacon from the thin or streaky part cut in dice, blanched and trimmed; when the cabbages are nearly done, add ten small sausages, which prick well to

keep them whole; half an hour before serving drain and cut the cabbages in slices; lay a bed of the crusts prepared as above at the bottom of the tureen, and alternately one of cabbage and one of bread, finishing with the cabbage, upon which arrange the sausages and the bacon; then gratin the soup and serve with consommé in a silver stewpan prepared as usual.

Potage de Garbure à la Clermont—(From the Inventor).

Cut in slices two large Spanish onions, fry them of a light brown colour in some fresh butter over a gentle fire, stirring them with a wooden spoon; when equally coloured, strain and stew them in some good consommé, with a little white pepper; the crusts being prepared as above, cover the bottom of the tureen with them, then a layer of onions, and so on alternately, finishing with the onions; add the liquor in which the onions were dressed: serve as above.

Observation.—All other roots and vegetables may thus be served, drawing them down in consommé till nearly to a glaze, preparing the crusts as above directed, and serving one half of the consommé prepared for the soup separately.

Potage de Garbure aux poireaux, céléri et cerfeuil—(With leeks, celery, and chervil).

Cut in small fillets, as for the *Julienne*, ten leeks, the whiter parts of four heads of celery, wash, blanch, and put them into cold water; run them down in good consommé with a little sugar and pepper, add a handful of chervil blanched; after it boils, place the crusts, and finish as in article *Potage de Garbure à la Créci.*

Potage de petites profiteroles à la Wagram—(Soup of profiteroles—a small roll; Wagram is the name of the place of one of Buonaparte's victories).

The day before serving the soup, order at the baker's fifteen small round rolls (called profiteroles), two inches in diameter; they should have a fine colour, and not be rasped; three-quarters of an hour before serving, open them at the top like the *petits choux* when to be filled with cream, and having taken out all the crumb, fill them with a quenelle of fowl with crayfish butter worked with it, re-cover them with the crust cut out, but preserved for this purpose; soak these crusts in some reduced consommé for some seconds, then drain and arrange them on a buttered sauté-plate over some hot ashes that the quenelle may have time allowed to be done enough without the rolls taking colour or catching; cover them, and put fire over them also; when they are done, which may be known by uncovering the small hole, and if the quenelle be firm, place them carefully in the tureen, adding the tails of fifty crayfish, the shells of which were used in making the butter for the quenelles; add fifty button mushrooms passed and drained, some blanched chervil, and the points of a bundle of large asparagus carefully blanched; when serving, pour upon them consommé (coloured), and prepared as usual with a little sugar and grated nutmeg.

Potage de profiteroles à la Régence—(From *Régence*, regency).

Empty and refill fifteen rolls with a *purée* of fowl prepared as for the *pain de volaille*, (see *Potage de santé à la Régence*,) and proceed with

them as directed in the last article; when done, arrange them in the tureen with a quart of peas plain boiled, and the consommé coloured and prepared as usual; add a pinch of sugar and pepper, and serve.

Potage de profiteroles au Chasseur Royal—(The Royal Hunter's mode).

Make a *pain de gibier* by pounding well the flesh from three roasted partridges; add two spoonsful of bechamel or reduced Espagnol, a small ladleful of consommé, six yolks of eggs, and a pinch of salt and nutmeg; rub this *purée* through a tammy, fill the rolls with it, cover them with their small covers, and soak them in consommé in which the carcases of the partridges have been boiled; then lay them in the sauté-plate, and proceed as above directed; arrange them in the tureen with roots prepared as for the *Potage Printanier*, boiled in consommé, with a pinch of sugar and pepper; add the consommé, and serve.

Potage de profiteroles à la Monglas—(The Inventor's mode).

Dress a fat Strasbourg liver in a *mirepoix;* when cold, trim and cut it as also the fourth part of a salt tongue and some mushrooms in small dice, and throw them into five spoonsful of boiling bechamel, and to which add a little glaze of poultry, pepper, and grated nutmeg; fill with this preparation fifteen profiteroles, soak them in good consommé, pass them slowly in a sauté-plate for twenty minutes, arrange them in the tureen, and pour upon them the consommé prepared as usual.

Potage de profiteroles à la Condé—(From the Prince of that name).

Empty the fifteen rolls as usual; fill them with cocks' kidneys, lambs' sweetbreads, and mushrooms, cut in dice, and mixed with five spoonsful of a *purée* of fowl, with a little glaze, pepper, and nutmeg: proceed with these as in the last article; arrange them in the tureen; add a *Nivernaise* of small olive-shaped carrots run down in glaze, with twenty very white button-onions dressed in a demi-glace; pour into the tureen the remainder of the consommé, and serve.

Potage de profiteroles à la Mongoffier—(The Inventor's, or the Nobleman of that name).

Pound the meat from two roasted partridges, or the white part of a fowl, mix it with four spoonsful of boiling bechamel, and two of boiling consommé, with a pinch of salt, pepper, grated nutmeg, two spoonsful of fresh butter made warm; pass these through a tammy; mix two whites of eggs whipt, and with it fill fifteen rolls; proceed with them as above directed; when done, the *purée* should have risen a little above the rolls, and be somewhat firm (it is proper that the rolls be soaked somewhat less than usual, lest the soufflé deforms them); then arrange them in the tureen, and pour upon them the consommé (in which the bones of the birds should have been boiled), and a pinch of pepper.

Potage de profiteroles à la Périgord—(From Perigord, a province of France).

Roast a pheasant covered with slices of fat bacon; when cold, mince the meat, as also two large truffles dressed in consommé, and ten large mushrooms; mix this *emincé* with five ragout spoonsful of reduced Espagnol, fill fifteen rolls as before, and finish the soup in the usual manner; the bones of the pheasant should be boiled in the consommé made use of.

Potage de profiteroles à la Macédoine—(With a mixture of Roots).

Prepare a Macédoine of small roots, such as carrots, turnips, French beans, celery roots, young peas and cucumbers blanched, and draw each down to a glaze separately; then mingle them, and fill with them fifteen rolls, and terminate the soup in the usual manner, adding some chervil blanched, and a consommé of fowl with a little pepper.

Observations.—These soups are prepared exactly as those of the ancient school described by Vincent la Chapelle, except that the garnitures do not resemble them in any way; they are sometimes served, and with satisfaction, and afford a variety to the directors of large kitchens; the profiteroles may also be made to gratin, as in the *potages de croûtes gratinées*, and they are thus preferable, as they can be served whole upon the plate of the guest.

Here the series of French soups that are proper for each season of the year finish; "and it may be perceived," says M. Carême, "what a great number belongs to my work: still I could augment them, but I prefer this reservation in order to enlarge the chapters containing the analysis of foreign soups, which I proceed to describe: besides, among practicians, there are some men of taste who will profit of my mode of workings to invent new soups: but the culinary art is, and will remain without an end whilst epicures exist. I have changed the names of many soups detailed in my treatise on Bills of Fare, whilst I have designated others by the names of great men who have made France illustrious by their deeds, or from those grand epochs that are consecrated in our histories."

Chapter II.

DES POTAGES ANGLAIS—(ENGLISH SOUPS.)

Potage de Tortue à l'Anglaise—(Turtle Soup).

This soup is, without contradiction, the most lengthened in its details of any that are known; the composition of its seasoning claims an able hand and a strong memory: the palate of the cook who executes it should be very fine; none of the ingredients should predominate, not even the Cayenne or allspice, which the English cooks inconsiderately employ.

First part of the Operation.—The day before serving, tie the turtle by the hinder fins with a strong cord, and suspend him; cut off the head, and let him bleed throughout the night; early the next day commence by opening the two shells, pressing the blade of a knife all round the under shell, but not so deep as to touch the intestines; then throw out all the water it contains. There are some who remove carefully the heart, the liver, and the genital parts, but this operation is useless. All the intestines should be thrown away, but be careful to remove all the fat that can be found on them. Then raise one of the members with all the flesh which attaches it to the large shell, and so proceed with the other three; cut off the flesh near to the joints of the large bones: in these you will find flesh like a nut of veal trimmed, of which

different *entrées* are made; the under nut resembles the first, and is also made use of for *entrées*.

Second part of the Operation.—For a turtle of one hundred and fifty to two hundred pounds, cut up two large legs of veal, also some lean ham in slices, which lay at the bottom of a large stewpan, buttered, then put in the veal, eight fowls, four carrots, four large onions, and beef-stock to moisten only the surface of the meat; set the pan over a quick fire, and let the reduction proceed slowly that the glaze may become of a fine light colour, then fill the pan up with beef-stock, and let it boil; strain and thicken it afterwards with a *roux* slightly coloured, to obtain an Espagnol, or a sauce somewhat thick. Whilst this sauce is boiling, place the flesh of the turtle not required for an entrée, (except the fins and shells,) at the bottom of a stewpan slightly buttered, and sweat them with a little stock upon a very slow fire, that they may simmer only for three to four hours, so as to obtain an essence; then get the largest pan possible, as the turbot kettle, &c. and fill it three parts full of boiling water, throw in the four fins, then the two large shells; if they cannot be covered entirely, be careful to turn them so as to take off all the scales that are on the shells; when the scales can be detached take them off, as also all the smaller ones found on the fins and head: this finished, replace the turtle in boiling water for three or four hours, skimming it perfectly, observing from time to time if the flesh of the fins is done enough to take up; when the flesh of the shell separates from the bones, take them up and lay them to cool on a baking-sheet.

Third part of the Operation.—Whilst the meat is boiling, set over the fire a seasoning thus prepared: put in a stewpan half of the nut of a ham cut in large dice, with four carrots, four onions, four pottles of mushrooms cut in slices, one pound of butter, twenty anchovies washed, a small handful of whole parsley, about half of that quantity of thyme, basil, marjoram, rosemary, savory, ten bayleaves, a good pinch of cloves, as much Cayenne pepper, allspice, mace, long pepper, white pepper, and two ladlesful of consommé; simmer the whole over a slow fire for three hours, after which rub the whole through a tammy, and set it away in a bain Marie stewpan.

Fourth part of the Operation.—Now strain the essence of the turtle through a tammy, reduce it separately to a strong glaze; at length, when the flesh, the fins, the head, and shells are cold, remove all the flesh and cut it in small squares one inch wide, trimming them neatly, and removing all the fleshy particles from them: thus prepared, boil the turtle in eight bottles of dry Madeira wine for half an hour, and afterwards turn it into the large pan containing the Espagnol perfectly clarified and passed through a tammy; add three-fourths of the seasoning passed as a *purée*, let it boil for ten minutes; taste it to be certain of its flavour: if necessary, add the remainder of the *purée*, acting very cautiously, as no particular thing should predominate on the palate. Add fifty small eggs thus prepared: pound six yolks of eggs boiled hard, mix salt and fine pepper, a little grated nutmeg, three raw yolks, and a little bechamel; form this into balls of the size of a nutmeg, poach them in boiling consommé, and put them in the soup; after boiling a minute divide the soup in basins, large enough to hold sufficient for from twelve to fifteen persons; observe to put in each of the basins equal portions of the meat, eggs, and fat of the turtle; quenelles of fowl, and mushrooms (very white) may be added. At the commencement

of this soup, mark off at the same time the Espagnol, the dressing of the turtle, and the seasoning, so that the three great operations should proceed together, and thus be finished more promptly, for all these details require much care and time: it is an awkward affair to make this soup on the same day as a large dinner. This soup has been served clear, by drawing down a good *blonde de veau*, then the essence of the seasoning, and reducing the stock from the turtle; then pass off the meats in the Madeira wine, and having boiled it half an hour, add the Madeira to the *blonde de veau*, mixed with the essence and the stock of the turtle, adding the flesh of a lemon cut in slices, and four whites of eggs to clarify it, and running it through a napkin: but the soup thickened is far preferable.

Potage de Lévrauts à l'Anglaise—(Hare Soup).

Cut up two young leverets as for a *civet*, pass them gently in a stewpan containing half a pound of thin bacon cut in dice, with four ounces of butter clarified; when again cold, mix two spoonsful of flour, a bottle of Bordeaux wine, and four ladlesful of consommé, also a large bunch of parsley seasoned with a little thyme, basil, marjoram, savory, and bayleaf, a pottle of mushrooms whole, two large onions, a pinch of Cayenne, two cloves, a little mace and pepper; when it boils, set the stewpan at the corner of the stove to go gently, and skim it perfectly; when the meat is done, drain it on a baking-sheet, trimming off the bones that extend beyond the flesh, arrange them with the bacon in a stewpan, and squeeze the sauce through a tammy upon them. It should not be too salt, but of a good flavour. This soup has some analogy to the turtle.

Potage de Lévrauts à la Saint George—(From St. George, the Patron Saint of England).

Take the fillets from two leverets, cut up their carcasses, and sweat them with a little fresh butter over a slow stove, mix a ragout spoonful of flour, and let them sweat a few minutes longer; then add half a bottle of Champagne, one of claret, and four ladlesful of consommé, a pottle of mushrooms, a truffle cut in quarters, two onions, and a bunch of parsley tied up with half a bayleaf, a little thyme, basil, marjoram, and savory, whole pepper, two cloves, mace, Cayenne, and a clove of garlic; let it boil gently by the side of a stove, and skim the sauce; strain, and reduce it one-fourth, and when serving put it into the tureen in which you have placed the fillets of the leverets sautéd in escalopes, and thirty small quenelles made of the flesh of a partridge, with three pottles of mushrooms turned and four truffles sliced and sautéd in butter. The ingredients composing this soup require much care that they be perfectly done, and of a relishing flavour. The soup must not boil, or the escalopes will become hard.

Potage de Mouton à l'Anglaise—(Of Mutton, English mode).

Put in a stock-pot a knuckle of veal, two fowls, and two small necks of mutton, the ribs being cut very short; add the necessary beef-stock, a bunch of celery and leeks, two turnips, two carrots, and two onions; skim and let it simmer gently, take up the mutton when just sufficiently done, and when the limbs of the fowl separate easily; strain the consommé through a napkin, set it to boil with six ounces of pearl barley

at a very slow fire for five hours; when it has boiled two hours add the red parts of two carrots, cut as for the *brunoise;* and an hour and a half after this addition join to it two turnips cut in dice, a little sugar and ground pepper; when ready to serve, the roots should be perfectly done; cut up the necks of mutton into small cutlets when cold, trim them neatly, put them in the soup, and after a few minutes' boiling, serve.

Potage de l'Orge perle à l'Irlandaise—(Of Pearl Barley, Irish mode).

Put into a stock-pot a shoulder of mutton roasted, a knuckle of veal, and two fowls, add the necessary beef-stock, skim the consommé, and add two carrots, two onions, two turnips, a bunch of celery and leeks tied up, and seasoned with a little basil, bayleaf, and thyme, two cloves, a pinch of Cayenne and mace; simmer the consommé for five hours, skim it perfectly, strain it through a napkin, and set it to boil with six ounces of pearl-barley; when it has boiled three hours add the red parts of two carrots cut in dice as usual for soups, and an hour after two large turnips cut in the same manner; when serving, pour the soup into the tureen containing two fowls *poëled* and cut in pieces, the wings and thighs divided in two (and be careful to take off all the skins); also six small sausages trimmed and cut across; add to the soup some chervil blanched, and serve.

Potage de Perdrix à la Stewart—(Of Partridge, named in honour of Lord Londonderry).

Pick and wash a quart of lentils à la reine, (skinned,) put them in a soup-pot with a slice of ham, a fowl, and two partridges, moisten the whole with some good consommé, add two carrots, two onions, a head of celery, and a bunch of chervil, seasoned with a fragment of bayleaf, thyme, basil, marjoram, a little pepper, grated nutmeg, and two cloves; when it boils, skim and place it on a very slow fire for four hours; take all the fat off, and take up the fowl and the partridges; take off all their flesh and pound it thoroughly to rub them through a tammy with the lentils, from which remove the ham and the chervil; then place this *purée* in a soup-pot in a *bain Marie*, that it may not boil, and when serving pour it into the tureen upon some small quenelles of partridges formed in the usual manner.

Potage de Faisan à la Londonderry—(Of Pheasant).

Dress two pheasants in a *Mirepoix;* when cold, trim the fillets into escalopes, and pound the remaining flesh for a *purée;* add half a ladleful of consommé, and six yolks of eggs passed through a sieve; put it in a plain mould slightly buttered, and set the cake to become firm in a *bain Marie*, according to the rule; strain the *Mirepoix* through a silk sieve, and join it to the consommé, to which add a bunch of leeks and celery, seasoned with a little bayleaf, thyme, and basil, with a pinch of Cayenne-pepper, mace, and two cloves; add, when serving, some chervil blanched, the escalopes of pheasants, the cake of game, which should have been cold, and cut in long squares like the soup-quenelles usually, twenty small white onions dressed in consommé, two large spoonsful of peas, if in season, and of asparagus-points if in the winter; pour in the soup with the ladle not to break the cakes of the pheasant.

Potage Anglais de poisson à la Lady Morgan—(English Fish Soup, in honour of the Authoress of that name).

Raise the fillets from a middle-sized plaice (*barbue*), a sole, and a small eel; cut up the bones, and trimmings of the fillets, which put in a stewpan, adding a bottle of Champagne, the flesh of a lemon, the skins of a pound of truffles, a pottle of mushrooms, two onions, a carrot, a head of celery and two leeks, the whole sliced; half a bayleaf, a little thyme, basil, savory, marjoram, a little grated nutmeg, and Cayenne-pepper, two cloves, two anchovies washed, and a little salt; simmer these for an hour, and strain it through a silk sieve, to add afterwards to some *blond de Veau*. Now *sautez* the fillets of the fish, and trim them in escalopes; make a large whiting into quenelle, using instead of the fresh butter, a butter of crayfish, and mould it into small quenelles with teaspoons, and poach them in some consommé; cut the truffles, that were skinned and dressed in consommé, with a root-cutter, one inch in diameter, to escalope them afterwards, one-sixth of an inch in thickness; when about to serve, strain the quenelles, lay them in the tureen with the escalopes of fish drained on a napkin, as also the truffles, and twenty white mushrooms turned, two dozen oysters as usually prepared, as many tails of prawns, and the crayfish-tails, from the shells of which the butter was composed; clarify the consommé for the soup, having added to it, the trimmings of the fish, and their stock; as also the consommé in which the quenelles and truffles were dressed, the liquor from the mushrooms, and a ragoût-spoonful of the oyster-liquor: when serving, pour it boiling into the tureen, garnished as above.

Potage Anglais à la Rothschild—(In honour of Baron Rothschild).

Put into a stock-pot two slices of ham, a turkey three-parts roasted, but somewhat coloured, also a partridge, a knuckle of veal, and the necessary beef-stock; let the consommé be skimmed; add roots, herbs, and spices, as in the last article: when it has boiled gently five hours, mix with it two whites of eggs beaten up with half a pint of hock, and a quarter of an hour after strain it through a napkin; set it again on to boil, and pour it afterwards into a tureen containing some quenelles of fowl, with an essence of mushrooms mixed in them; cocks' combs, and kidneys, and twenty small white mushrooms.

Chapter III.

DES POTAGES À LA NAPOLITAINE—(NEAPOLITAN SOUP).

Potages de Macaroni à la Napolitaine—(Macaroni Soup; Neapolitan mode).

Make fine light coloured consommé (see *Potage à Santé*), after five hours boiling remove the roots and meat, and clarify it with a white of an egg beaten up with some cold consommé; let it boil, take off all the fat, and strain through a napkin; blanch in boiling water, with a

little salt and butter, twelve ounces of Naples macaroni; strain it on a sieve; cut it in lengths of an inch, simmer it in the consommé, but let it remain a little firm; when serving, prepare a liaison of twelve eggs passed through a sieve, and mixed with a little double-cream, two small pats of butter, six ounces of Parmesan cheese grated, and a little pepper; mingle with this liaison, by degrees, the consommé, stirring it with a ragoût-spoon, that in boiling the soup may become perfectly smooth; the boiling should be scarcely perceived, or the soup will become curdled. The cheese may be served separately on a plate.

Potage de Quenelles à la Juvenal—(Of Quenelles, in honour of the ancient Roman Poet).

Melt in a middle-sized stewpan two ounces of fresh butter, and add sufficient fine flour to make a light *roux*, which sweat some minutes over a slow fire, then mingle with it cream enough to make it into a soft paste, which dry over a slow fire for ten minutes; add two ounces of Parmesan grated, six yolks of eggs, a little glaze of poultry, a pinch of salt, pepper, and grated nutmeg, and an essence of spinach passed through a silk sieve to colour the preparation slightly; poach a small piece to try its firmness and richness; if too firm, add a little consommé; if too delicate, add a yolk of an egg; mould this like quenelles, in teaspoons, and range them in a sauté-plate, slightly buttered; twelve or fifteen minutes before serving, poach them in some boiling stock, drain them on a napkin, and put them in a tureen with the soup described above, but suppressing the macaroni: this soup may be served clear, but then the Parmesan must be served on a plate.

Potage de Macaroni à la Virgile—(In honour of the ancient Roman Poet).

Prepare the consommé as for the *Potage à Santé*, clarify, strain, and reduce it to one-half; blanch twelve ounces of small Naples' macaroni, drain, and simmer it in one moiety of the reduced consommé, with a little butter and pepper; when serving, spread some of it neatly in the tureen; strew upon it a little Parmesan grated; then add some small quenelles of fowl prepared as usual; next a little Parmesan; then a layer of macaroni; again Parmesan, then quenelles, and so on alternately, finishing with Parmesan; pour over it some of the reduced consommé, and serve the remainder separately in a silver stewpan.

Potage de Lazanges à la Portici—(From a village near Mount Vesuvius).

Make a quenelle with the meat of two partridges, adding a pinch of Parmesan cheese grated; make a nouille paste (see that article) with two yolks of eggs, adding the like quantity of water, (the paste being thus more delicate,) also a little butter and grated Parmesan; roll it very thin and square, and place at about an inch from the edge a small roll of the force-meat the size of the little finger; wet the sheet slightly the length of the farce, and roll it over so as to surround it with the paste; cut this roll from the sheet, and recommence four or five times the same operation, using thus the whole of the farce; then cut each of these rolls in small diamonds, and place them on stewpan-covers dusted with flour; twenty minutes before serving, put them in a sauté-plate containing boiling stock; but these kind of quenelles should never boil; blanch, as usual, eight ounces of Naples' macaroni in ribbons, (la-

zanges,) drain, and simmer them in one-half of the consommé, reduced as in Article I. of this chapter; after which, strain the quenelles, cover the bottom of the tureen with a few of the *lazanges*, on which strew Parmesan grated; then add a layer of the small quenelles, and so alternately, and terminate it thus, adding to each bed of lazanges and of Parmesan a pinch of pepper and a little fresh butter, made warm only; mask the surface of the soup with Parmesan; pour over the whole a little of the reduced consommé, and serve the remainder on a silver casserole.

Potage de Riz à l'Italienne—(Rice Soup, Italian manner).

Wash and blanch three ounces of Carolina rice, stew it in some consommé, with two ounces of fresh butter, and a pinch of pepper, but leave it firm; then mix with it two ounces of new Parmesan cheese grated, and three yolks of eggs; when cold, form it in balls as large as filberts; ten minutes before serving, roll them in a sauté-plate containing two eggs well beaten up; drain them, and put one by one into a stewpan of clean hot lard to give them a fine gold colour; drain them on a napkin; put them in a tureen containing the consommé prepared, and thickened with a liaison of eggs and Parmesan, as in the *Potage de Macaroni à la Napolitaine.*

Chapter IV.

DES POTAGES SICILIENS—(SICILIAN SOUPS).

Potage de Macaroni à la Sicilienne—(Macaroni Soup, Sicilian mode).

Prepare the consommé as for the *Potage de Macaroni à la Napolitaine*, reduce it one-half; blanch twelve ounces of large Naples macaroni, and boil it twenty-five minutes, slowly, in one-half of the consommé, with two ounces of fresh butter, and a little pepper; chop the fourth part of a fillet of beef braized or roasted, removing all the fat particles; grate four ounces of fresh Parmesan cheese; when serving, make a layer of the macaroni at the bottom of the tureen, and strew on it a little Parmesan, which again cover with some chopped beef; add Parmesan, macaroni, beef, and thus proceed with the whole, the last layer being Parmesan; and pour over it the liquor from the macaroni, and a little of the reduced consommé, serving the remainder in a silver casserole; add but little consommé, as the soup should remain in layers as they are marked.

Potage de Macaroni à la Palerme—(From the City of that name).

Prepare the consommé as above directed; reduce it one-half; cut in small dice a knuckle of the leg of beef blanched and disgorged; put it in a stewpan, within which you have fried eight ounces of thin bacon, soaked, blanched, cut in dice, and trimmed; add four ounces of fresh butter, a clove of garlic, and a little pepper; pass the beef, with the bacon, for ten minutes over a moderate fire to colour it a little, and put it then to one-half of the reduced consommé, with a bunch of parsley

seasoned with half a bayleaf, thyme, mace, two cloves, and a spoonful of tomata-sauce; simmer these slowly for three hours, when the beef should be done, and of a high flavour; remove the garlic and the parsley; when serving, strew at the bottom of the tureen some grated Parmesan, then place a bed of macaroni, (prepared as in the last article,) which mask with four ounces of grated Parmesan; on these lay a bed of the beef, then one of Parmesan, macaroni, Parmesan, and so forth, finishing with Parmesan; on which pour the liquor from the beef, and a little reduced consommé, but only a little, that the macaroni may remain in layers; serve the remaining consommé in a silver casserole, and grated cheese on a plate.

Potage de Taillarines à la Cénano—(Taillarines are a kind of Nouille).

Prepare the consommé as before directed for the *Potage à la Napolitaine;* mix three yolks of eggs into nouille paste, (see that article,) adding a little salt, grated cheese, and some fresh butter, to render the paste more delicate; roll out, and cut the nouilles as usual, but shorter; a quarter of an hour before serving, blanch them for a second in boiling water, drain, and simmer them for five minutes in some reduced consommé, with a little pepper, then turn them into boiling consommé, thickened with twelve yolks of eggs, and a little cream, and passed through a sieve; add two small pats of butter, and four ounces of grated Parmesan, which should be quite fresh and of good flavour; otherwise, add a pinch of sugar, and serve.

Potage de Taillarines à la Cicéron—(From Cicero, the Roman Orator).

Prepare the soup exactly as the last; and when serving, pour it into the tureen containing some quenelles of pheasant, and button-mushrooms, turned and dressed in consommé only.

Potage de Semoule à la Messine—(Semolina Soup; named from the City of that name).

Prepare the consommé as directed above, mix six ounces of wheaten flour, and six ounces of flour of maize, with six yolks of eggs, three ounces of grated Parmesan, two ounces of fresh butter, and the cream necessary to obtain a firm and very smooth paste, which cut very fine, and then throw flour upon it, thus forming a sort of semolina, which sift through a colander, and dry afterwards in the hot closet; five minutes before serving, throw them into boiling consommé, stirring it with a spoon with holes in it that the semolina may not become lumpy; then take it from the fire, and when the boiling ceases pour in a little double cream, with two small pats of butter; add a little pepper; pour it into the tureen containing two platesful of cocks' kidneys; serve Parmesan grated, on a plate.

Chapter V.

DES POTAGES ITALIENS—(ITALIAN SOUPS).

Potage de Macaroni à la Médicis—(From the Italian Family of that name).

Prepare the consommé as directed in Article I. Chapter III.; reduce it one-half, blanch twelve ounces of Naples macaroni, strain, and simmer it twenty-five minutes in one-half of the consommé, with two pats of fresh butter, and a little pepper; when serving, have ready some quenelles of fowl, with crayfish-butter, prepared as usual, the tails of a hundred crayfish, (the shells of which use for the butter,) also the flesh of a fine fowl braized, and chopped very fine; and four ounces of very fresh Parmesan grated; lay a bed of macaroni in the tureen, and strew upon it some Parmesan cheese; then form a layer of the crayfish, and chopped fowl; then Parmesan, macaroni, Parmesan, quenelles, Parmesan, and thus continue, finishing with Parmesan; moisten the whole with the liquor from the macaroni, and a little reduced consommé, serving the remainder in a silver casserole.

Potage de Macaroni à la Rossini—(From the Composer of that name).

Make a quenelle with the flesh of two partridges, mixing with it a little Parmesan grated; roast two other partridges, and make a *purée* of game as directed in the article *Potage de purée de Gibier à la Chasseur;* reduce the consommé, prepared as usual, to one-half, adding to it all the carcases of the birds, and a little pepper; blanch twelve ounces of small Naples' macaroni in boiling water, strain, and simmer it twenty-five minutes in one-half of the reduced consommé, with a little pepper, and four ounces of fresh butter; when serving, poach the small quenelles in consommé, drain them; strain also the macaroni, which mix up with the *purée* of the partridge prepared for this purpose, and kept hot in the *bain Marie;* mask the bottom of the tureen with macaroni, strew upon it some of the Parmesan, add a layer of quenelles, then Parmesan, macaroni, Parmesan, and quenelles, and finish the whole as above directed.

Potage de Macaroni à la Numa—(From one of the Roman Emperors).

The consommé being prepared as usual, mark off a quenelle with the fillets of fifteen quails; prepare a quart of young peas dressed *à la Française*, and a plate of cocks' kidneys; blanch twelve ounces of Naples' macaroni, strain, and simmer it for half an hour in one-half of the consommé reduced; when serving, poach, and drain the quenelles, also the kidneys, and toss them up with the peas, adding a little butter, a little glaze made from the essence of the quails, a pinch of pepper, and nutmug grated; cover the bottom of the tureen with macaroni, and strew upon it a little grated Parmesan cheese; lay on this a bed of quenelles, kidneys, and peas, then Parmesan, macaroni, cheese, quenelles, the whole in layers, finishing by covering it with Parmesan; cover it with the liquor from the macaroni, and a little consommé, serving the rest of the consommé in a silver casserole.

Potage de Macaroni à la Mécène—(From Mecenas, the Roman Patron of Learning).

Mark off, and reduce one-half of the consommé, as before, (see the *Potage de Macaroni à la Napolitaine*,) have a nut of ham dressed, trimmed, and chopped; blanch twelve ounces of macaroni, simmer it in one-third of the reduced consommé, with four ounces of fresh butter, a little white pepper, and two spoonsful of a sauce *à la Soubise;* when serving, mask the bottom of the tureen with macaroni, add a layer of grated Parmesan, (using four ounces in the whole,) then one of ham, and large cocks' combs, then Parmesan, and thus continue to finish the soup, which cover with a little Parmesan, and some consommé reduced; serve the rest of the consommé in a silver casserole.

Potage de Macaroni à la Corinne—(From the Title of Lady Morgan's Work on Italy).

Mark off the consommé as in the last article, prepare a *macédoine* in the usual manner, of carrots, turnips, and peas only; prepare twelve ounces of macaroni as in the last article, cover the bottom of the tureen with it, strew Parmesan cheese grated upon it, (using four ounces in the whole,) then a layer of the macédoine, then Parmesan, and so continue, alternately covering it with cheese, and terminate as above.

Potage de Macaroni à la Romulus—(From Romulus, the founder of Rome).

Cut the thick part of a boiled tongue (salted red) in small escalopes, with a cutter one inch and a quarter in diameter, lay them in a sauté-pan, with four ounces of butter, and a little consommé; in the same way escalope two calf's sweetbreads, dressed in a *Mirepoix;* have four ounces of fresh Parmesan cheese grated, a plateful of quenelles of soles, with crayfish-butter, twelve ounces of macaroni prepared as before directed; when serving, cover the bottom of the tureen with macaroni, strew on it a little cheese, then a layer of sweetbread, then cheese, then macaroni, then cheese, then tongue, and so proceed to finish the soup as previously directed.

Potage de Macaroni à la Saint Pierre—(In honour of Saint Peter).

Prepare and reduce the consommé as above; blanch twelve ounces of macaroni, and then stew it in one-half of the consommé reduced with four ounces of crayfish-butter, cover with it the bottom of the tureen, strew cheese over it, then a layer of carp roes, and crayfish tails, cheese, quenelles of whiting, and cocks' kidneys, cheese, macaroni, cheese, escalopes of salmon, cheese, and finish as usual.

Potage de Macaroni à la Reggio—(From the Town of that name).

Prepare the consommé in the usual manner, reduce it one-third; boil six calf's feet for two hours in a *blanc*, strain, and when cold take off the sinews and fat parts that adhere to them; cut them up in large dice, and simmer them in consommé, with one pound of lean ham, soaked, blanched, and chopped fine; prepare twelve ounces of macaroni as before directed, cover the bottom of the tureen with some of it, strew Parmesan grated upon it, (using four ounces in the whole,) then a

layer of ham, and calf's feet, then cheese, and finish the soup as usual; serving grated cheese upon a plate.

Potage de Macaroni à la Benevente—(From the Town of that name).

Prepare the consommé as usual, reduce it one-third ; cut in large dice eight fat and white ox palates dressed in a *blanc*, and half the reddest part of a tongue cut in dice, and stew them two hours in consommé, with four ounces of butter, a pinch of pepper, and a head of garlic ; prepare, as usual, twelve ounces of macaroni, adding to it two spoonsful of good tomata-sauce ; put a little of this at the bottom of the tureen, strew Parmesan cheese grated, (four ounces in the whole,) then a layer of palates, and tongue, then cheese, and finish the soup as usual.

Potage de Lazanges à l'Apicius—(Of Ribbon Macaroni, from Apicius, a Roman Epicure).

Reduce the consommé one-half, blanch twelve ounces of *lazanges*, (see Part IV.) with boiling water, a little salt, and butter ; strain, and stew them as the macaroni above ; prepare a *purée* from the breast of a fowl, add it to the *lazanges* when strained, mixing them together ; cover the bottom of the tureen with the *lazanges*, strewing Parmesan cheese over them, (using four ounces in the whole,) then a layer of large combs and kidneys dressed in consommé, with a plate of truffles turned like olives, sautéed in butter, with a little glaze of poultry, and mingled with the combs ; then Parmesan, lazanges, Parmesan, combs, kidneys, and truffles, cheese, and terminate as usual.

Potage de Ravioles à la Tivoli—(Of Ravioles, so called from the Village and Fountain of that name).

The consommé prepared as above, reduce it one-half; mix eight ounces of flour with a little grated Parmesan cheese, butter, four yolks of eggs, and a little double cream ; roll this paste out very thin and square ; place upon it, near the edge, an inch from each other, and of the size of a nutmeg, pieces of forcemeat of fowl thus made ; chop very fine the flesh of a good fowl *poëled*, which mix with four yolks of eggs, two ounces of Parmesan cheese grated, two table spoonsful of whipt cream well drained, and two spoonsful of spinach prepared as for an *entremêt*, and well squeezed, with a little pepper and nutmeg; wet slightly with a brush all round the farce, and cover it by turning over it the edge of the sheet beneath, and press it down close that the farce may be secured within ; then, with a half-circular paste-cutter one inch and three-quarters in diameter, cut out the *ravioles*, and lay them on a stewpan-cover dusted over with flour, and thus use all the farce ; blanch them for a second, strain, and let them go slowly for a quarter of an hour in a sauté-plate, with four ounces of butter, and one-third of the reduced consommé, adding a little white pepper ; boil four ounces of semolina in one-third of the consommé, with a little fresh butter, and a pinch of pepper: observe, that it should be very smooth, somewhat thick, and with some consistence ; cover thinly the bottom of a tureen with it ; strew upon it a little Parmesan, (four ounces in the whole,) then add a layer of the ravioles, Parmesan, a bed of semolina, Parmesan, and so in succession, finishing with Parmesan ; upon which pour the liquor from the ravioles, with a little consommé, and serve the remainder in a silver stewpan.

Potage de Riz et de Ravioles à l'Arioste—(From Ariosto, the Italian Poet).

Proceed with the *ravioles* as above, using two truffles chopped fine, instead of spinach; reduce the consommé, as usual, one-half; then take one-third of it, in which stew gently for an hour four ounces of Carolina rice, washed and blanched, with four ounces of butter, and a little nutmeg; the rice should be kept whole: then using the rice instead of the semolina, as in the last article, terminate the whole as therein directed.

Potage de Semoule à la Raphael—(Of Semolina, from the great Painter).

Prepare the consommé as usual; half an hour before serving, reduce it one-fourth, and mingle with it eight ounces of large Naples semolina, stirring it that it may not be lumpy; twenty minutes after, pour it into a soup-pot containing a *purée* of fowl; mix it, adding four ounces of fresh butter, a little pepper, and a plate of large cocks' combs: serve with grated cheese on a plate.

Potages de petites Quenelles et d'Anguilles à la Vénitienne—(With Quenelles and Eels; Venetian mode).

Put in a stewpan two ounces of fresh butter, melt it, and add two spoonsful of flour, and sweat it for some seconds; then mix a little reduced consommé to obtain a kind of *pâte à choux*, which dry for five minutes; add two ounces of Parmesan grated, a little nutmeg and pepper, and five or six yolks of eggs; work it well to render it smooth; try a quenelle in a little consommé; they should be rather delicate; if too firm, add a little consommé; if the contrary, add a little yolk of egg; form the quenelles long, and arrange them in a sauté-plate slightly buttered: when serving, pour upon them some boiling consommé, and poach them over a slow fire without boiling them; then put them into the tureen containing an escalope of fillets of eels, passed in butter; add the consommé; serve separately four ounces of Parmesan grated.

Potage de Quenelles à la Florentine—(Florentine method).

Prepare the consommé as for the *Potage à Macaroni à la Napolitaine;* make quenelles as in the last article, and add to them two spoonsful of chervil, chopped and blanched; form the quenelles in teaspoons, and poach them in consommé, without boiling; put them in the tureen, with two young chickens *poëled*, and cut up in pieces, and a quart of young peas dressed *à la Française;* serve four ounces of Parmesan cheese grated on a plate.

Potage de Riz à la Piémontaise—(Of Rice; Piedmontese mode).

Cut four turnips in small dice, sweat them lightly in clarified butter, strain, and boil them in consommé; put to stew gently for an hour, ten ounces of Carolina rice in three ladlesful of consommé, with a little pepper, and two ounces of fresh butter; pour it whole into the tureen, adding the turnips; and serve four ounces of Parmesan separately.

Observation.—It would be easy to augment the number of the Italian soups, by adding to this chapter the *croûtes gratinés*, *profitéroles*, *garbures*, and clear soups with vegetables; adding in their composition

Parmesan cheese and macaroni in pieces, instead of bread; the following is an example:—

Potage de Croûtes gratinées à la Milanaise—(Of Crusts gratined; Milanese mode).

Prepare the consommé as usual, take the fillets from three cold roasted partridges, trim, and chop the meat fine, and put it into a stewpan, with a little butter melted, a little pepper, two spoonsful of a good Espagnol, and two of grated Parmesan cheese; take the crumb entirely away from a French roll of one pound in weight, and fill the interior with the *émincé*, then turn it over into the tureen containing crusts of bread covered with Parmesan, and some consommé reduced; the crusts must be gratinéed as directed, (see *Potage de Croûtes gratinés*,) then oil the crust with the fat from a consommé prepared as usual, but adding to it the carcases of the partridges; strew Parmesan cheese upon it, and set it to become crisp in the oven, then pour upon it one-half of the consommé; serve grated cheese upon a plate, and the remaining consommé in a silver stewpan.

Observation.—The above soup is really in the Italian manner, and should serve as an example, as before stated, to form the soups of profiteroles, vegetables, and the other *Croûtes gratinées*, as previously detailed.

Chapter VI.

DES POTAGES ESPAGNOLS—(SPANISH SOUPS).

Potage de Chapon à l'Espagnole—(Soup of Capon; Spanish mode).

Put into a stock-pot two pounds of beef, a scrag of mutton, a knuckle of veal, a fowl, a partridge, and some ham blanched; add two ladlesful of beef-stock; skim, and let it reduce to a glaze, but of a light colour; after which put eight ladlesful of beef-stock; add three carrots, three onions, three turnips, a bundle of six leeks, and two heads of celery, a quarter of a cabbage blanched and tied up, and a clove of garlic, four cloves, a little mace, and two pinches of whole pepper; boil the stock slowly for five hours; cut in columns (a quarter of an inch square and one inch and a quarter long) twenty young carrots, as many turnips, twelve young leeks, and the white branches of three heads of celery; blanch these roots, and run them down separately in some consommé; cover with bacon and dress a fine white capon in a *Mirepoix*, and boil in the stock-pot six small sausages; then drain them, as also the capon, and add the braze from it to the consommé, which clarify according to the rule, and reduce it one-fifth; when the capon is cold, cut it in pieces, dividing each fillet into four fillets, leave the wing entire, and cut each thigh into four equal portions; place the whole in the tureen, with the sausages, taking off the skins and dividing them in half; add the roots as above, twenty-four small crusts dried in the hot closet, and the consommé, which should be of a good flavour.

Potage de Perdreaux Rouges à l'Espagnole—(Of Partridges).

Prepare the consommé as above, and the roots in the same manner; dress in a *Mirepoix* three partridges and six sausages; then add their liquor to the consommé, which clarify as usual; cut up the partridges, separating each member in two pieces, and finish and serve the soup as in the last article.

Potage de Faisan à la Tolosa—(Of Pheasants; named from a Town in Spain)

Is by using two small pheasants instead of the partridges, as in the last article; finish as therein directed, adding a quart of young peas plain boiled.

Potage de Poisson à la Salvator—(Of Fish; from a Cook so named).

Prepare your consommé as for Article I. of this chapter; blanch a a pint of dry yellow peas, (*garvances,*) and when the skins will come off, shell them like almonds, wash, strain, and put them in a stewpan, with two ladlesful of consommé, boil a sausage with them, and a large clove of garlic, very slowly for two hours to keep them whole; mark off a slice of salmon in escalopes, which *sautéz* with butter; also a middle-sized eel, which cut slant-wise in pieces an inch long, dress them in half a pint of Madeira wine and some consommé, with a bundle slightly seasoned with herbs; when done, pour their liquor into the consommé, which clarify as usual; when serving, trim the sausages and cut them in slices slant-wise a quarter of an inch in thickness, put them in the tureen with the salmon and eel, and soup roots cut and dressed as before described; take the garlic from the peas, which last put in the tureen, and pour in the consommé with some chervil blanched.

Potage de Garvances et Tendrons de Veau à la Castille—(Of Garvances (large yellow dried peas), and tendrons of veal).

The consommé being prepared as usual, prepare also half a pint of peas as in the last article, with a sausage eight ounces in weight, and roots as directed in Article I. of this chapter; stew in a *Mirepoix* the tendrons (whole) from half a breast of veal; take them up when done enough, and when cold cut them in escalopes half an inch in thickness, trim, and place them in a sauté-plate slightly buttered; skim, and strain upon them the *Mirepoix* through a silk sieve, and let it gently draw down to glaze; take the garlic from the peas, cut in small slices the sausages, as also six smaller ones, which cut in half; place in the tureen the roots, the small sausages, the larger one, the peas, the tendrons, and the consommé, quite hot.

Potage de Riz et d'Agneau à la Barcelone—(Of Rice and Lamb; so named from a Town in Spain).

The consommé prepared as in Article I. of this chapter; stew in a *Mirepoix* a shoulder of lamb, a sausage, and six smaller ones, which simmer ten minutes only; drain them, as also the larger sausage and the lamb; wash, and blanch four ounces of Carolina rice, stew it for an hour, with two large spoonsful of consommé, and a small infusion of leaf-saffron; trim the flesh from the lamb in small escalopes, slice

the larger sausage, (the small ones being left whole,) and place them all together in the tureen; pour the rice upon them, which should be kept whole, and on that a *Macédoine* of small carrots, turnips, and peas, dressed in consommé, and drawn down to glaze; pour the consommé (clarified) boiling hot into the tureen.

Potage de Ris et Quenelles à la Seville—(Of Rice and Quenelles, from a city in Spain).

The consommé and six ounces of rice being prepared as in the last article, make a quenelle farce of fowl, which mould in teaspoons, and lay them gradually in a sauté-plate slightly buttered, and poach them; turn the rice into the tureen, keeping it whole, add the quenelles, a pint of peas dressed *à la Française*, some chervil blanched, and the consommé quite boiling.

Potage à la Paysanne Espagnole—(The Spanish peasant's soup).

Stew in some of the consommé, prepared as above, a pig's foot well washed and singed, a scrag of mutton disgorged, blanched, and cut in pieces; after three hours' gentle boiling add a sausage and six smaller ones, which after ten minutes' boiling take out again; prepare a pint of yellow peas as in the *Potage à la Salvator*, as also some vegetables as for the *Julienne;* mix with them two lettuces, a handful of sorrel, and the fourth part of a cabbage minced, and dress them in some consommé; bone the pig's foot, and cut it in small pieces, also the sausages; put them in the tureen with the small pieces of the scrag of mutton trimmed, the peas, the roots, and the consommé whilst boiling; serve.

Potage national Espagnol—(The national soup of Spain).

Simmer some crusts of bread trimmed as for soup in some stock of the olio; during this time prepare some escalopes of fat livers dressed in a *Mirepoix*, and a plate of cocks' combs and kidneys dressed in the liquor of the *Mirepoix*, as also a dozen of small eggs; this garniture must be drained and dusted with flour; dip them in some eggs beaten up, drain and fry of a fine colour; the soup being gratined, place upon it the fried garniture, and serve with the remaining consommé, separately.

Potage soufflé à l'Espagnole—(In imitation of a Soufflé).

Add to the stock of the olio, prepared according to the rule, a slight infusion of saffron, pour a little of it on a bed of slices of bread laid in the bottom of the tureen, place on it a second layer of bread, which cover with a spoonful of eggs beaten up and seasoned as if for an omelette; then add another layer of bread, and mask it with stock; continue to garnish the tureen with a bed of bread, which cover with beaten eggs, and another layer covered with stock; when totally garnished put it into a slow oven for nearly half an hour, that the eggs in dressing may give the soup the appearance of a soufflé.

Observations.—M. Carême observes, "These two soups are served by the Spanish cooks in every noble house in Madrid: they have been given to me by M. A., Maître d'Hôtel to the Princess ———. He had the goodness to communicate to me afterwards, new details on

the proper mode of marking off the Olio of Spain. In the first place, the Spanish cooks never dress the roots with the meats composing the olio, as I have before indicated, and as I have seen it made in Paris: their manner is, to dress in a stewpot, separately, some green cabbage, (having blanched it for a moment,) with a piece of bacon from the breast, and a large sausage; these cabbages are moistened with some stock of the olio, which they mark off thus: they put in a stock-pot a piece of lean beef, mutton, ham, a fowl, a partridge, a pig's ear or foot, add the necessary water, they bring it to a boil and skim it, and put in an infusion of saffron to colour the stock slightly, add a little of the four spices, pepper, nutmeg, and salt, let it boil slowly without adding the roots. I finish here the nomenclature of the soups of Spain, first indicating that semolina, vermicelli, nouilles, &c., are easily thus worked by marking off these pastes with consommé and a slight infusion of saffron; compose the remainder of the soups as directed in this chapter. I wish, however, to relate here the composition of the Spanish soups in the way Vincent la Chapelle has given the analysis of them. One is astonished at the prodigious quantity of meat, roots, and vegetables composing it. He directs, in the beginning, to put into a stock-pot seven pounds of brisket of beef cut in small pieces, some pieces of beef-steaks, twelve carrots, twelve onions, two cabbages cut in quarters, a bundle of leeks, and one of celery, then the stock necessary to moisten the roots up to their surface; when the beef is about half done he added some tendrons of the breasts of mutton, a *cervelas*, (dried sausage,) some sausages, two partridges, a fowl, two pigeons, two pig's feet, and two ears, six cloves of garlic, half a grain of saffron, and six cloves; he caused to be dressed separately some *garvances*, or dried yellow peas, and served this mixture on a dish, with the peas upon it. The aspect of this ragout was repulsive; but at this epoch the *ars culinaria* was in its infancy: this ragoût was the fashion, and they found it good. But what would the illustrious Vatel, or the famous Vincent la Chapelle say, if they could return from the shades and look upon the elegance and splendour of our modern practice?"

Chapter VII.

DES POTAGES ALLEMANDS—(GERMAN SOUPS).

Potage de Seigle à l'Allemande—(Soup of Green Rye, German mode). The consommé being prepared as for Article 1, Chapter I., mix with it one pound of small green rye * carefully cleaned and washed in several waters; then add a bundle of six leeks and a head of celery, boil slowly for four hours, after which take out the bundle and mingle with it the white branches from two heads of celery, and the yellow parts of six leeks cut in fillets as for the *Julienne;* add two spoonsful of flour mixed in a thin and very smooth paste, with some cold consommé; mix

* In Germany they are in the habit of cutting the rye when the grain begins to ripen, but whilst it is yet green, then it is dried in the sun and thrashed out afterwards. This corn is only used for soups, to which the Germans are very partial. Those who desire it in Paris should have it sent from Frankfort.

it with a ragoût spoon, for when well mingled this thickening gives a smoothness to the soup; add a little sugar, boil at a slow fire for an hour, skim it and serve.

Potage de Seigle à la Germanique—(Of Green Rye).

The soup being prepared as above, at the moment of serving add a liaison of twelve fresh yolks of eggs mixed with half a pint of good cream, two ounces of fresh butter, and a pinch of grated nutmeg; stir the soup over a slow fire that the liaison may not curdle; when the soup begins to boil, serve.

Potage de l'Orge perlé à la Hongroise—(Pearl Barley Soup, Hungarian mode).

Put one pound of Frankfort pearl-barley in a large basin, with four spoonsful of warm water to soak; the day following make the consommé boil, and mix the barley (which you have strained) with it, stirring it that it may not become lumpy; boil it very slowly for two hours, add the white parts of six leeks and of two heads of celery cut in small fillets as for the *Julienne;* mix two spoonsful of flour with some cold consommé, which add as in the first article; add a little sugar and some nutmeg; boil the soup gently for an hour, skim it and serve.

Potage d'Orge perlé à la Marie Thérèse—(So named from the Empress) Is the same proceeding as above, only thickening it with a liaison.

Potage d'Orge perlé à l'Archiduchesse—(The Archduchess's mode).

Prepare the consommé according to rule; when it boils mix with it one pound of pearl-barley soaked from the day before in lukewarm water; when it boils add to it twelve ounces of fresh butter, a bundle of celery and leeks, a pinch of grated nutmeg, and a little sugar; let it continue boiling for three hours unceasingly, for if the boiling cease the butter rises to the top, and it no longer gives the velvet-like smoothness which renders it delicious, as it must then be skimmed, and has no longer either the same appearance or flavour; when serving, add a fourth part of a pint of double cream, and some chervil blanched.

Potage de Quenelles à la Viennoise—(Of Quenelles, Viennese mode).

Prepare two ounces of fat bacon, which cut in small dice, and fry of a light brown in two ounces of clarified butter; fry also two spoonsful of bread cut in dice in the fat from the bacon; when it is again cool, add a tablespoonful of flour to it, a whole egg, a pinch of pepper, grated nutmeg, and a little cream: now put in a stewpan two ounces of fresh butter; when melted mix two spoonsful of flour with it to make a rather thick *roux*, which sweat some seconds over a slow fire, after which add enough cream to form a soft paste, which dry for five minutes; when cold, mix a spoonful of Parmesan cheese grated, a little pepper, grated nutmeg, and three yolks of eggs: mingle the two preparations together, and form a small quenelle, which try in a little consommé, taste it if of a good flavour and firm, but it should be somewhat rich; if too firm, add a little cream, if too delicate add a yolk of egg; mould these quenelles in a tablespoon, and place them in a sauté-plate slightly buttered; half an hour before serving the consommé should be boiling; pour a

portion of it upon them, and let them boil twenty minutes over a slow fire that they may set very slowly, skim them and turn them into the tureen with some chervil blanched; add the remaining consommé, and serve.

Potage de Quenelles à la Marie Louise—(So named from the Empress).

Prepare the consommé as for the article *Potage de Siègle à l'Allemande;* cut a quarter of a pound of the crumb of a French roll into dice, set them to soak with just as much milk as they can imbibe, put them afterwards into a stewpan, with two ounces of fresh butter melted, a little salt, pepper, and grated nutmeg, stir the bread over the fire to dry it for some minutes, and then let it cool; mix with it a tablespoonful of cream and three yolks of eggs; make a white *roux* with two ounces of fresh butter and two spoonsful of flour, add cream enough to form it into a delicate paste, which dry for some minutes, and changing it from the stewpan, mix with it three yolks of eggs, a spoonful of grated cheese, a pinch of pepper and grated nutmeg, then blend the two preparations together, poach a small quenelle of it in some consommé, and if it be correct, mould it into quenelles in teaspoons, and poach them in a sauté-plate with some consommé; turn them into the tureen with a quart of young peas boiled in the remainder of the consommé, with a spoonful of chopped parsley and a little sugar, and serve.

Potage de Pois à la Tyrolienne—(Of Peas, Tyrolese mode).

The consommé being skimmed and strained half an hour before serving, boil it and put into it two quarts of fine fresh gathered peas; mix two spoonsful of flour with some cold consommé to form a thickening, which stir into the soup with a spoon; add a little sugar, and a spoonful of chopped parsley, simmer slowly, and when the peas are done, serve. June, July, and August are the proper months for this soup.

Potage à la Bohémienne—(Bohemian mode).

Cut two carrots into small dice and sweat them slightly in butter, also a pint of peas freshly shelled; put these into the consommé prepared as usual with a little sugar and grated nutmeg, mix a light paste with eight ounces of flour, four yolks and one whole egg, a gill of cream, a little salt, grated nutmeg, and a spoonful of parsley chopped very fine and blanched; fifteen minutes before serving turn this preparation into a colander placed over the consommé in perfect ebullition, stir it with a wooden spoon to assist the small pieces of paste which fall into the consommé to form itself like peas; when the paste has all passed through, give it ten minutes' boiling, stirring it gently; serve.

Potage de Lait de poulet à la Baden—(Of Fowl, Baden fashion).

Break eight yolks of eggs in a stewpan, mixing with them gradually one pint and a half of milk, a little salt, grated nutmeg and pepper, strain it through a tammy, and pour it into twelve dariole moulds carefully buttered, and place them in a deep sauté-plate as in a *bain Marie* over a very slow fire that the water may not boil, but keep as nearly so as possible, place fire on a cover over them; an hour should suffice to make them firm; leave them to cool in the *bain Marie;* when serving,

turn them out on a small cover, cut them equally in four pieces, and place them gently in a tureen containing some chervil blanched; add boiling consommé, pouring it against the sides of the tureen to keep the *timbales* entire.

Potage de Lait de Poulet à la Franconie—(Franconian mode).

Make this exactly as the last, only you add sorrel and chervil cut up and passed in butter, and put into the consommé half an hour before serving.

Potage d'Œufs pochés à la Styrie—(Of poached Eggs, Styrian mode).

Make the consommé boil, and put to it six ounces of fine Italian semolina, stirring it with a spoon that it may not form into lumps; poach twelve fresh eggs, (six at a time,) breaking them carefully in a part of the consommé, and arrange them afterwards gradually in the tureen, lay on them a pint of large peas boiled in salt and water, and two spoonsful of chopped parsley blanched; strain the consommé in which the eggs were boiled through a silk sieve, add the semolina, and serve with grated Parmesan on a plate.

Potage de petites Quenelles à la Schönbrunn—(Of small Quenelles, named from a Palace of the Austrian Emperor).

Prepare roots as for the *Brunoise*, and add them to the consommé prepared as usual; make the following preparations: put into a basin made hot, six ounces of fresh butter, which work with a wooden spoon until creamy and smooth, add one egg and three yolks, a pinch of salt, sugar, and grated nutmeg; work the preparation quickly, adding by a little at a time, four ounces of flour; when well mixed, put it on a buttered baking-sheet and bake in a slow oven, so that it may be thoroughly done, and of a light brown colour, for it is apt to colour quickly on account of the butter; when cold, cut it out with a patty cutter half an inch in width: this is a very delicate preparation, and perfectly melts in the mouth: pour the soup into a tureen containing a pint of young peas dressed *à la Française*, and serve the quenelles separately to be put to the soup when on the plates only.

Potage de petites Quenelles gratinées à la Schiller—(From the German poet).

Prepare the quenelles as in the last article; also, a *purée* of young peas as directed in Chapter I.; when serving, mix with the *purée* four ounces of fresh butter and some chervil blanched; serve the quenelles on two plates.

Potage de petites Quenelles gratinées à la Westphalienne—(Westphalian mode).

Prepare the quenelles as above, adding, however, one yolk of egg more, and two ounces of lean ham (raw), and chopped very fine; bake and cut it out as before; pour into the tureen a *Potage à la Julienne* as in Chapter I., and serve the quenelles separately.

Potage d'Abbatis d'Oie à l'Allemande—(Giblet Soup, German mode).

Have four sets of young giblets, singe, disgorge, and trim them, blanch, and put them into clarified butter wherein you have fried four

ounces of bacon from the breast, but very lean, and trimmed into large dice; mix with them two spoonsful of flour, then the consommé prepared as usual, with a large spoonful of *blond de veau*, and a bundle composed of parsley, young onions, or chives, half a clove of garlic, a little thyme, basil, savory, and bayleaf; add two cloves, mace, and pepper; having boiled two hours, take the fat perfectly from the soup, and try if the feet be done enough; then take the giblets upon a large baking-sheet, remove the necks and livers, trim the feet, and cut the gizzards in escalopes, which put in the tureen with the bacon, then pass the soup through a tammy, and reduce it a little to render it stronger; when serving, pour it into the tureen, adding twenty small cock's-combs, and two pottles of mushrooms turned very white, and also the liquor from them.

Potage d'Abbatis d'Oie et de Foies gras à la Handel—(Of Giblets and fat Livers, named from the great Handel).

Prepare the soup as above, but mixing with it half a bottle of Malaga; and when serving, add a plateful of large fowl's kidneys, and a Strasbourg fat liver dressed in a *Mirepoix* and cut in small escalopes.

Potage de Quenelles à la Leopold—(Of Quenelles, from the Prince of Saxe Coburg).

Prepare the consommé as usual; put into a basin made warm, four ounces of fresh butter, work it with a wooden spoon to render it creamy and smooth, then mix at intervals six yolks of eggs, stirring it continually; add a little salt, pepper, grated nutmeg, and four spoonsful of flour; this should produce a rather soft paste; poach a small piece in some consommé; if too firm add a little cream, if too delicate, a little flour; form the quenelles in tablespoons, and lay them in a sauté-plate slightly buttered; when ready to serve, pour boiling consommé on them, let them simmer ten minutes, and put them in the tureen containing some chervil blanched, and the remainder of the consommé.

Observation.—Here finishes the series of German soups; but it is easy to augment their number by adding the different quenelles of paste contained in this chapter, to the clear soups of roots and vegetables, and to *purées* of peas, haricots, &c.

Chapter VIII.

DES POTAGES RUSSES—(RUSSIAN SOUPS).

Le Ouka, Potage de Poisson à la Russe—(The Ouka, a Russian Fish Soup).

If the turtle is the national soup of the English, so is the *Ouka* that of the Russian nation. In Petersburg its chief ingredient is the *sterlet*, whilst the soup here described is made with such fish as the markets of Paris furnish.

Put in a stock-pot two fowls roasted, the under nut of veal, and the beef stock necessary; boil, and skim it, and add two carrots, two turnips, two onions, a bunch of leeks, and a head of celery; after five

hours' boiling, take off the fat and strain it through a napkin ; then raise the fillets of a small plaice or brill, a large perch, and a middling-sized eel; trim them into small escalopes, throw a little salt over them, an hour after, wash, and drain them on a napkin, and place them in a sauté-plate; prepare a quenelle of whiting, with a *purée* of mushrooms ; then mark an essence of the fish, putting in a stewpan the trimmings of the fish, with a sole cut in quarters, two pottles of mushrooms, two onions, and two carrots sliced, some parsley-roots, a piece of bayleaf, thyme, basil, a pinch of pepper, grated nutmeg, two cloves, and two large spoonsful of consommé ; simmer this essence for an hour, squeeze it through a tammy into the sauté-plate to the escalopes, and let them boil gently for twenty minutes ; then placing a cover on the fish to keep them from falling; drain off their liquor into the consommé, reducing it one-third ; mix with it afterwards a little sorrel and chervil blanched ; and a quarter of an hour after, pour it into the tureen containing the escalopes of the fish, the quenelles moulded in teaspoons, and poached, but without boiling in consommé, and a plate of livers of burbots (*lottes*) disgorged and boiled in consommé : small sturgeon is considered better for this soup than the plaice ; codfish is also good in its formation.

Potage de Fillets de Poisson à la Bagration—(Fish Soup ; so named from Prince Bagration).

Prepare the consommé as above ; make a quenelle of soles with crayfish butter ; trim in escalopes the fillets of a sole, perch, and carp, and throw a little salt over them ; an hour afterwards wash, drain, and place them in a sauté-plate ; mark an essence with the bones and trimmings of the fish, as in the last article ; squeeze it through a tammy upon the escalopes of fish, and boil them slowly for ten minutes ; then pour the liquor from them to the consommé, and clarify it as usual ; reduce it one-fifth ; then pour it into the tureen upon the escalopes and quenelles poached in consommé, six roes of carp boiled in water with salt, and fifty tails of crayfish, (using the shells for the butter,) some chervil blanched, two parsley-roots, cut in small fillets and stewed in consommé, and the flesh of two lemons cut in thin slices and blanched, carefully withdrawing the pips.

Potage de Cabillaud à la Moika—(Of Cod).

The consommé prepared as for the *Ouka ;* cut three small slices of cod from the thick end of the tail, and throw salt over them ; an hour after wash, drain, and lay them in a sauté-plate ; make a *Farce Quenelle* of salmon, adding two spoonsful of the *Soubise* sauce ; mark an essence with the trimmings of the cod and salmon, and follow the process of the last article ; when boiled an hour squeeze it through a tammy on the cod, and let it boil gently twenty minutes ; when the fish quits the bone pour the liquor from it to the consommé, which thicken by mixing two spoonsful of flour with some cold consommé ; cut the whites of two leeks in fillets, boil them with some sorrel and chervil blanched ; skim the soup, mix with it two ragoût spoonsful of *Soubise* sauce, and pour it boiling into the tureen containing the cod broken into flakes, the quenelles of salmon, and twenty small onions blanched, and drawn down in glaze.

Potage de Riz et de Saumon à la Peteroff—(Of Rice and Salmon; from the Nobleman of that name).

The consommé being prepared as usual, clarify it, and put one-fourth of it into a stewpan, with six ounces of rice washed and blanched, and the red part of two carrots cut in very small columns; dress a Strasbourg fat liver in a *Mirepoix*, and when cold trim it in escalopes; cut a slice of salmon in small escalopes, and throw salt over them; an hour after wash, drain, and boil them in consommé for ten minutes; then pour their liquor, as also that from the *Mirepoix*, into the consommé, which clarify, reducing it one-fifth; pour it into the tureen containing the rice, salmon, liver, a pint of young peas plain boiled, and some chervil blanched.

Potage Russe à l'Imperiale—(Russian Imperial Soup).

Trim in small escalopes a small slice of sturgeon, and throw salt over it; cut in escalopes the fillets of a middling-sized eel and a sole; proceed with the essence and the fish as in the last article; then add to it roots, prepared as for the *Julienne;* boil it an hour and pour it into the tureen containing the escalopes of the fish, some small whiting quenelles, with which mingle parsley chopped and blanched; add twelve livers of burbots, and twelve roes of carp dressed in salt and water.

Potage de Filets de Perches à la Catherine II.—(Of Fillets of Perch; from the Empress Catherine II.)

The consommé being prepared as before, trim, in small escalopes, the fillets of three perch, throw salt over them; an hour after wash, drain, and lay them in a sauté-plate; afterwards make a quenelle of crayfish, with crayfish butter; mark an essence of fish thus: cut in lengths a small eel, a sole, a small pike, and the trimmings of the perch; add four pottles of mushrooms, two onions sliced, parsley-roots, two cloves, a pinch of pepper and grated nutmeg, bayleaf, thyme, basil, two new anchovies, the flesh of a sound lemon, a bottle of champagne, and a little salt; boil it slowly for an hour, squeeze it through a tammy upon the fillets of perch, which boil for ten minutes; add six livers of burbots, six roes of carp, and twenty-four small mushrooms turned and very white; having simmered the escalopes of perch for some minutes, drain them and lay them in the tureen, and upon them place the livers, roes, and mushrooms; pour the liquor from them into the consommé, which thicken slightly with a light *roux;* when serving add a liaison of twelve eggs, and four ounces of crayfish butter; stir the soup that the liaison may mix perfectly smooth; and as soon as it begins to boil pour it into the tureen, adding the points of a bundle of asparagus, prepared as for an *entrée:* serve.

Potage d'Esturgeon à la Pierre le Grand—(Of Sturgeon; from the Czar of that name).

Dress a small slice of sturgeon in a *Mirepoix*, moistened with a bottle of champagne; to the consommé, prepared as for the *Ouka*, add the trimmings of a pheasant, the fillets of which make into quenelles, with a *purée* of mushrooms; mark an essence of fish with two eels, two whitings, and herbs as in the last article, but without any additional

champagne; boil for an hour, and squeeze it through a tammy; add this to the consommé, as also the liquor from the *Mirepoix* in which the sturgeon was dressed; clarify it by reducing it one-fifth, pass it through a napkin, make it reboil directly, and pour it into the tureen containing the sturgeon trimmed in escalopes, the quenelles moulded in teaspoons, a plate of fowls' kidneys, the tops of a bunch of large asparagus blanched very green, and two table-spoonsful of chervil chopped.

Le Tschy; Potage de Choux à la Russe—(Cabbage Soup; Russian mode).

Prepare the consommé as in Article I. of this chapter; trim in small squares (one inch and a half wide) two pounds of brisket of beef soaked, blanched, and stewed two hours in consommé; pass off in clarified butter two large onions cut in slices until slightly coloured, mix with them a white cabbage cut up and washed, sweat it for some minutes, then add two spoonsful of flour, and the consommé whilst boiling; add the tendrons of beef, and six small sausages, which take up a quarter of an hour after; skim the soup; when ready to serve thicken it with half a pint of sour cream and a little pepper; pour it into the tureen containing the sausages cut in small rounds, and thirty pieces of young carrots shaped like pears, dressed in consommé, and drawn down to glaze.

Le Tschy; Potage de Choux à la Czarine—(The Empress's mode.)

Mark off the soup exactly as above; dress a capon in a *Mirepoix*, which afterwards cut up and put to the soup, suppressing one-half of the beef.

Le Tschy; Potage de Chou Croûte à l'Alexandre—(Of Sour Croute; from the Emperor Alexander).

Prepare the consommé as in Article I. of this chapter; pass off slightly in clarified butter two onions cut in slices, mix with them two spoonsful of flour, and two pounds of sour crout, washed and squeezed, and the juniper berries taken out; two hours before serving add a fat fowl, two partridges, a sweetbread, and the half of a tongue salted red; three-quarters of an hour afterwards take them up, and when cold cut up the fowl, dividing each member in two parts; trim the fillets only of the partridges; cut the sweetbread in escalopes, and the tongue also; lay the whole in a tureen; three hours after, whilst the soup is boiling, skim it well, and mix with it half a pint of sour cream, with a pinch of pepper; pour it boiling into the tureen, and serve.

Potage de Choux à la Paysanne Russe—(The Russian Countrywoman's Soup).

Cut in small pieces three pounds of the brisket of beef, and one pound of thin streaky bacon; put these in a stock-pot, add beef-stock, and skim it; two hours after, mix with the soup two onions sliced, and sweated in butter; then a spoonful of flour, and a white cabbage cut up, washed, and drained; boil these two hours, put into it six sausages, which take up again ten minutes afterwards; skim the soup, and serve. This is the common soup of the Russian people.

Chapter IX.

DES POTAGES POLONAIS—(POLONESE SOUPS).

Le Barch; Potage Polonais—(The Barch).

Put in a stock-pot, a roast fowl, an under nut of veal, a marrow-bone, one pound of bacon from the breast, two carrots, a head of celery, two onions stuck with six cloves, a bunch of parsley tied up with thyme, bayleaf, basil, mace, and one ounce of whole white pepper; fill three parts full with a liquor from beetroots, thus prepared: clean twenty fresh-pulled beetroots, put them in an earthen pan containing a bucket of river water, and six small loaves of rye flour, to create a fermentation; cover the pan, and lute it round with a rim of soft paste, to close it hermetically, thus preventing the air from entering; set it in a warm place to accelerate the fermentation; ten days after, uncover it, when it will contain a vinegar from the beetroots, very red and sour; moisten the consommé with this; having skimmed it, give it an hour's boiling; then add a duckling, a fat fowl half-roasted, and six large sausages; observe the stewing of these articles, as also the bacon, above-mentioned, and gradually take them up as they are done; take one of the beets which was used in making the *Barch*, cut it in small fillets, as for the *Julienne*, with an equal quantity of celery and onions cut in the same manner; pass the roots slightly in clarified butter, add some consommé, taking off the fat carefully, and draw them down to glaze; chop four ounces of fillet of beef, with four ounces of suet, a little salt, pepper, nutmeg, and two yolks of eggs; pound this farce, and make with it thirty small ravioles, (see *Potage de Riz et Ravioles à l'Arioste*,) which simmer ten minutes in a little consommé; with the rest, make small quenelles the size of filberts, arrange them in a sauté-plate, with clarified butter, and fry them of a light colour at the moment of serving; boil three eggs, which cut in two lengthwise, take out the yolks and pound them with a raw yolk, a little salt, pepper, and nutmeg, a little horse-radish grated fine, and chopped parsley; fill the whites of the eggs again with this preparation, dip them in an egg beaten up, and when drained cover them with bread-crumbs, and a moment before serving fry them in clarified butter; let the consommé boil five hours, skim, and strain it through a napkin, and clarify it as usual; run it down to a light-coloured glaze, of a sharp, but excellent flavour: during its reduction, trim an ox tail braised, which lay in a tureen; cut the bacon in square pieces, raise the fillets from the fowl and ducklings, divide each sausage in four pieces, and lay the whole in the tureen; adding the quenelles and eggs fried, then the vegetables and parsley blanched; cover, and set them in the hot closet; scrape a beetroot newly gathered, which pound and rub through a tammy to obtain a red juice, which place upon the fire, and when boiling, pour it in the reduced consommé to give it the colour of claret; then pour it boiling into the tureen, with a little whole white pepper; serve the marrow-bone hot on a plate, with fried bread.

Potage Polonais à la Stanislaus Leczinski—(Named from a former King of Poland).

Dress two pheasants in a *Mirepoix;* make a quenelle from the fillets of two partridges, the carcases of which put into the consommé; make thirty *Ravioles*, as for the last soup; prepare the roots as for *Julienne* also; stew in the consommé four large sausages, which afterwards cut in slices; trim the fillets of pheasants, and lay them in the tureen; add quenelles formed in teaspoons, and poached in consommé; the sausages, some fowls' kidneys, the *Julienne* roots, and the consommé, boiling, clarified, reduced and coloured as in the last, with the beet-juice; serve the marrow-bone and fried bread, as above.

Potage Polonais à la Varsovie—(From the City of Warsaw).

With the consommé, as in the article the *Barch à la Polonais*, serve twelve small *timbales*, as directed for the *Potage à la Sevigné*, (see Chapter I.,) a plate of white double-combs, and a pint of young peas dressed *à la Française*, some chervil blanched, and the *Julienne* of the beetroots, as described for the *Barch à la Polonais;* reduce the consommé one-half, and colour it as before.

Potage Polonais à la Royale—(Royal mode).

Make a quenelle from two fine fowls, with crayfish butter, form it in teaspoons; poach them, when serving, in consommé; clarify, and reduce the consommé (made as above) one-third; put into it six ounces of large Naples semolina, stirring it that it may not be lumpy; add, when serving, a liaison of ten yolks of eggs, with a gill of good cream, and four ounces of fresh butter; place in the tureen the quenelles, and a plate of large fowls' kidneys; add the tails of fifty crayfish, and some large heads of asparagus boiled. This soup may be made without the juice of the raw beetroot; and the *Julienne* roots, also, may be suppressed.

Potage de Poisson à la Poniatowski—(Of Fish; named in honour of Count Poniatowski).

Trim, in small escalopes, the fillets of a middling-sized salmon-trout, as also those of a large sole, throw some salt over them; an hour after, wash, drain, and lay them in a buttered sauté-plate; make a farce quenelle of eels, with the essence of mushrooms; put into a stewpan the waste parts of the fish, with two carrots, two onions, two pottles of mushrooms, and two parsley-roots, the whole sliced, with a little bayleaf, basil, thyme, mace, two cloves, a good pinch of pepper, half a pint of Hock wine, and two large spoonsful of consommé; after an hour's boiling, pass this essence through a tammy, and put it to the consommé reduced one-half, being made as in article, the *Barch;* then thicken it with a liaison of ten yolks, with a gill of cream, and four ounces of butter; pour it into the tureen, with the quenelles formed and poached as usual, and the escalopes sautéed and drained; add the roots prepared as for a *Maşedoine* of carrots, turnips, young peas, and cucumbers.

Potage de Poisson à la Vistule—(From the River so named in Poland).

Prepare the consommé as in article the *Barch;* cut in three pieces

slantwise a small eel, the fillets of a large perch, and a small piece of cod trimmed in escalopes, and throw salt over them; after an hour, wash, drain, and lay them in a sauté-plate; mark an essence as in the last article, with the trimmings, using half a bottle of champagne instead of the hock, and dress with it the escalopes in the same manner, taking up the cod and sole five minutes before the eel; drain, and arrange them in the tureen; add the liquor from them to the consommé, which clarify, and reduce one-half; when serving, mix with the soup an extract from the beet, and the *Julienne* of the beetroot, as in the first article; pour it quite boiling into the tureen, adding parsley blanched, a plate of small mushrooms, and very small onions boiled in consommé, and drawn down in a glaze.

Potage de Perdreaux à la Polonais—(Of Partridge; the Polish fashion).

Take the fillets from four roasted partridges, trim and place them in a tureen, with six large sausages, stewed in consommé and cut in escalopes, and the *Julienne* of the beet-roots, as above; prepare the consommé as in article the *Barch*, adding the carcases of the four partridges; reduce it one-fourth, and put to it four ounces of bread-crumbs dried and slightly coloured; after boiling five minutes, add the juice from the pounded beet-root (raw) as in Article I.; pour the soup into the tureen, with some blanched parsley, and the flesh of two lemons, with the pips taken from them, cut in slices and blanched and laid therein: serve.

Second procédé pour faire le Barch à la Polonais—(Second process to make the Barch).

Put in a stock-pot two fowls roasted, a marrow-bone, a large knuckle of veal, and one pound of streaky bacon, add the stock necessary; make it boil, and skim it; put to it afterwards two onions, two carrots, a bunch of celery and leeks, a bunch of parsley, with a few sweet herbs, half a spoonful of whole white pepper; boil it slowly for five hours, skim, clarify, and strain it through a napkin; make a kind of *Julienne* with two large onions passed off in butter, and a beet-root; when slightly coloured, add some consommé, skim off all the fat, and run it down to glaze; then make a quenelle of fowl, and form it in teaspoons; scrape a beet-root to colour the consommé, as before; reduce the consommé one-half, and pour it boiling into the tureen containing the small quenelles, poached without boiling, the *Julienne*, some parsley blanched, and thirty small crusts dried in the hot closet, with the marrow from the beef-bone spread upon them.

Le Rossoli; Potage de Riz à la Polonais—(Rice Soup; Polish fashion).

Make a consommé with two fowls roasted, and a knuckle of veal, and seasoned as usual; when strained, boil slowly for an hour and a half in half of it, half a pound of rice washed and blanched, and two spoonsful of parsley-roots cut three-quarters of an inch long and one-sixth of an inch square, (the two ends of each should be split finely one-sixth of an inch deep,) dress afterwards in consommé two fine fowls, surrounded with bardes of fat bacon; when they are taken up,

take all the fat from the consomme, strain it through a tammy, and set it to boil; cut up the fowls, dividing each fillet and leg in three pieces, taking away the leg-bone and the skins; lay them in the tureen, pour the rice, and then the consommé, upon them, and serve.

Le Rossoli; Potage de Riz à la Clopicki—(Named from Count Clopicki).

Prepare the consommé as the last; make a quenelle of fowl; having reduced the consommé one-fourth, boil ten ounces of rice in half of it, as in the last article; add parsley-roots prepared as above; then mix the rest of the consommé with it carefully, adding some chervil blanched; then stir in a liaison of twelve yolks of eggs, with a little cream and butter; after a single boil, pour it into the tureen containing the quenelles, a plate of fowls' kidneys, and a pint of young peas plain boiled.

Potage de Rossoli à la Kitchewitch.

Prepare the soup in all points, and with a liaison, as the last; cut in pieces four partridges dressed in a *Mirepoix*, the liquor from which must be added to the rice; when ready to serve, pour the soup in the tureen containing the fillets of partridges, a plate of small combs, and the roots usually prepared for the *Brunoise;* small *timbales* of fowl or game may also be added to the *Rossoli*, or the fowl or game-cake as in *Potage à la Regénce;* for all that characterises the *Rossoli* is the bunch of herbs and parsley-roots added to the rice.

Chapter X.

DES POTAGES HOLLANDAIS—(DUTCH SOUPS).

Potage d'Anguille à la Hollandaise—(Soup of Eels; Dutch mode).

Make a consommé as usual, seasoned with roots, a bundle of leeks, celery, and chervil; cut a middle-sized eel into small lengths, and throw a little sea-salt over it; an hour after, wash, and drain it on a napkin; put in a stewpan four ounces of fresh butter, with a pottle of mushrooms, two onions, two carrots, two leeks, and a head of celery, the whole cut small; add a small piece of garlic, bayleaf, mace, two cloves, and a little pepper; sweat this seasoning a few seconds over a slow fire, then add two large spoonsful of consommé; simmer this essence for an hour, and squeeze it through a tammy upon the eels in a sauté-plate, and boil them in it slowly for twenty minutes; try if they are done enough; then take them up and lay them in the tureen, skim the liquor from them, and strain it through a silk sieve into a purée of sorrel, made thus: stew the fourth part of a sieve of sorrel, with two lettuces, and a handful of chervil; having drained the whole on a sieve, pound it with a quarter of a pound of the crumb of a French roll soaked in consommé; rub the purée through the tammy, and mix it with consommé, boil, and skim it; then add a liaison of ten eggs, and pour it into the tureen containing the eel, some chervil blanched, small onions run down to glaze, and some crusts dried in the stove.

Potage de Laitances de Harengs à l'Erasmé—(Of Herrings' Roes; named from the celebrated Writer).

Prepare a purée as above; sautez in butter twelve soft roes of herrings, (disgorged, and dried on a napkin,) with a little salt and pepper; drain, and lay them in a tureen, with a plate of small quenelles of carp, a quart of young peas plain boiled, and chervil blanched; add the purée when boiling.

Potage de Poisson à la Flessingue—(Of Fish; from the Dutch Port of that name).

Make a consommé as usual; blanch a quart of fresh large peas, a handful of chervil, and two lettuces minced; after boiling half an hour, strain, and pound well the peas, with a handful of sorrel minced and sweated in butter, and a quarter of a pound of crumb of bread soaked in consommé; rub the whole through a tammy; make a quenelle of codfish, with an essence of mushrooms; cut a slice of salmon into escalopes, throw salt over them, and an hour after wash, and *sautez* them in butter; boil two small slices of cod from the thick end of the tail, previously salted for twenty minutes, and when it will leave the bone take it up, and break the fish in flakes, placing them in the tureen containing the quenelles moulded in teaspoons, the escalopes of salmon, and thirty button-mushrooms; pour in the purée whilst boiling, previously clarified by mixing the consommé with it.

Potage de Poulet à la Rembrandt—(Of Fowl; from the great Painter).

Dress two chickens in a *Mirepoix;* when cold, cut them in pieces as for soup, and lay them in the tureen, with a plate of carps' roes dressed in water, with a little salt; then pour upon them the soup, as in the last article; suppressing the quenelles, salmon, and the other garnitures.

Potage à la Rotterdam—(From the City of that name).

Prepare the consommé as usual; mix very thin half a pound of potato-flour, with some cold consommé, and pour it gently into the other consommé whilst boiling, stirring it with a spoon; add to the soup some chervil, sorrel, and the white parts of four leeks cut very fine and blanched; cut in small lengths two lampreys, and throw salt over them; an hour after, wash, and boil them in water and salt; cut the heads and tails from twenty large smelts, divide them in two, and *sautez* them in butter; take them up, also the lampreys, and lay them in the tureen, with the smelts upon them; add to the soup a gill of double-cream, and four ounces of fresh butter; pour it into tureen, and serve.

Potage de Riz à la Zélande—(Of Rice; from the Island of that name).

Prepare the usual consommé; wash, and blanch six ounces of rice, which simmer with consommé, and a bundle of leeks, celery, lettuce, and chervil; trim the fillets from two fine soles, in escalopes, and throw a little salt over them; an hour after, wash, and boil them in a little consommé, with the least particle of garlic and pepper, for a quarter of an hour; take them up, and lay them in the tureen; strain the liquor from them through a tammy, and put it to the remaining con-

sommé, in which mix a handful of sorrel and chervil passed in butter; take the bundle from the rice, work it with a wooden spoon so as to break it; add the consommé, make it boil for some seconds, and pour it into the tureen containing the fillets of soles.

Potage de petites Quenelles de Pommes de Terre à la Hollandaise—(Of Quenelles of Potatoes; Dutch mode).

Prepare the usual consommé, make it boil, and pour into it two spoonsful of flour, mixed with cold consommé, to thicken the soup slightly; when serving, mix a pinch of grated nutmeg, and some sorrel passed in butter; skim, and pour it into the tureen containing some chervil blanched, and three plates of small quenelles of potatoes prepared thus: roast in the cinder six large Dutch kidney-potatoes, washed, and surrounded with paper; peel them carefully, and pound them with four ounces of fresh butter, salt, pepper, nutmeg, six yolks of eggs, and a little double cream, and rub this through the quenelle-sieve; form them into small round quenelles, and lay them in a buttered sauté-plate, pour upon them some boiling consommé, simmer them slowly for some minutes, without letting them boil, take them up, and lay them in the tureen.

Potage de Tendrons de Veau à la Leyde—Of Tendrons of Veal; from the City of that name).

Braize, in the usual mode, the tendrons from half a breast of veal; when cold, trim them into small escalopes, and simmer them gently in their liquor, skimmed, and strained through a silk sieve; then have a dozen potatoes boiled plain, and when they are nearly cold trim them in small balls a quarter of an inch in diameter, and put them into the consommé, in which also you put some sorrel and chervil blanched, and two cucumbers cut in escalopes, and sautéd in butter; lay the tendrons in the tureen, and pour upon them the consommé.

Chapter XI.

EAST INDIA SOUPS.

Potage de Karic à l'Indienne—(Soup of Curry; Indian mode).

Make a consommé as usual, put half of it into a stewpan, with two small chickens, surrounded with slices of fat bacon, a bunch of parsley, two bayleaves, four cloves, a pinch of mace, the same of cayenne pepper and allspice, pepper, thyme, and basil; let them boil slowly three-quarters of an hour, then take up the chickens; skim the consommé, and strain it through a silk sieve into a stewpan containing ten ounces of rice washed and blanched; add a slight infusion of saffron to colour it of a fine yellow; after boiling nearly an hour, pour the rice into the tureen containing the fowls cut in pieces; add the remaining consommé quite boiling, and serve. This soup should taste of the herbs and spices, and triflingly of the Cayenne pepper.

Potage de Karic à la Mongol—(The Mogul mode).

Make the consommé as usual, also a quenelle of the flesh of two rabbits, in which add a little cayenne so as to taste of it slightly; with the trimmings of the rabbits mark an essence with one-half of the consommé, and season it as in the last article; after boiling two hours, pass the essence through a napkin into a stewpan containing ten ounces of rice washed, and blanched with an infusion of saffron; and finish, as in the foregoing article, with the quenelles formed of the size of a filbert; after some gentle boils, serve the soup.

Potage de Kari à l'Indoustan—(From the Territories of that name).

Prepare the consommé as usual; trim the fillets of two lampreys into small escalopes, and throw a little salt over them; an hour after, wash, drain, and lay them in a sauté-plate; make a quenelle of salmon, and mark off an essence with the trimmings of the lampreys and salmon, and a carp cut in pieces; add half of the consommé, two onions sliced, two pottles of mushrooms, a large bunch of parsley and leeks, four cloves, two bayleaves, thyme, basil, mace, cayenne and allspice, small quantities of each; when boiled an hour, squeeze the essence through a tammy upon the escalopes, and simmer them for a quarter of an hour; take them up, lay them in the tureen, and set it in the hot closet; strain their liquor into a stewpan containing ten ounces of rice washed, and blanched, also the rest of the consommé, with an infusion of saffron as in the last article; boil it an hour, add the quenelles of salmon of the size and shape of a filbert.

Potage de Karic à la Golconde—(From the City of that name).

The consommé being prepared as usual, make a quenelle of a fine fowl, with crayfish butter; trim in escalopes the fillet of an eel, and *sautez* them in butter; put in a stewpan the remnants of the fowl and eels, two onions, two pottles of mushrooms cut up, and all the other seasonings directed in the last article, and half of the consommé; after boiling an hour, strain it upon six ounces of rice, which proceed with as in the last article: also then add the remainder of the consommé quite boiling; put into it the quenelles formed in teaspoons, and poached as usual; pour the soup into the tureen containing the escalopes of eel, and the tails of fifty crayfish: serve.

Potage de Karic à la Calcutta—(From the City of that name).

Stew two pheasants in one-half of the consommé, prepared as usual, let them boil an hour, with the same seasonings and process in all points as in the last article; proceed also in the same manner to stew ten ounces of rice, with the infusion of saffron; cut up the pheasants, trim the fillets in three pieces, and the legs in two, withdrawing the leg-bone; finish as the preceding.

Potage de Karic à la Malabar—(From the country so named).

The consommé being prepared as usual, cut in two three large Spanish onions, withdrawing the parts adhering to the head and tail, and the hearts, cut them in slices of equal thickness, and fry them lightly in clarified butter, drain, and put them in a stewpan containing two fine fowls, half of the consommé, and the seasonings as above, with an infusion of saffron; let them simmer very slowly for nearly an hour, and take them up; stew ten ounces of rice in the reserved consommé for

three-quarters of an hour, add the stock from the fowls, having skimmed it; after a few boils up, pour it into the tureen containing the fowls cut in pieces; serve.

Potage de Chapon au Pilau à la Turque—(Of Fowl and Rice, Turkish mode).

The consommé being prepared as above, reduce it one-third, put into a stewpan a capon neatly trussed as for an *entrée*, surround it with fat bacon, add one-half of the consommé with the usual seasonings, and let it boil for an hour; stew also ten ounces of rice in the remaining consommé, and the skimmings from the fowl-stock, a little allspice, cayenne, and nutmeg, and an infusion of saffron; let it boil scarcely half an hour, that the rice may remain whole, then dish it up in the tureen, lay upon it the capon, and serve the stock from it when clarified, in a silver casserole, separately.

Chapter XII.

DES POTAGES AMERICAINS—(AMERICAN SOUPS).

Potage de Tortue à l'Americaine—(Turtle Soup, American mode).

The Americans proceed in the preparation of the Turtle as described in the chapter on English soups, but add fillets of anchovies, which must necessarily change its flavour; but this soup is as follows:—having skinned an eel, cut it in small lengths, slice a carrot, onion, pottle of mushrooms, and parsley-roots, and sweat them in clarified butter; add a bayleaf, thyme, basil, a pinch of grated nutmeg, cayenne, and allspice, half a bottle of champagne, and the trimmings of the eel; boil slowly for an hour, and strain through a silk sieve upon the escalopes of eel, which boil gently for half an hour, then drain and lay them in the tureen, which put into the hot closet; reduce their liquor to half glaze, and add it to a turtle-soup (for fifteen persons), prepared as in Article I. Chapter II., or in the article *Potage Tortue à la Française*.

Potage de Tortue à la Washington—(So named from the celebrated General).

Prepare the turtle soup either in the English or French mode, (but the English is the real turtle, the French being but an imitation made with a calf's head,) *sautez* in butter, with a little cayenne and salt, the escalopes from a small slice of salmon, which place in the tureen with some quenelles of eel with anchovy butter, but not highly flavoured; mix in the soup when boiling some crayfish butter, the tails from which are also put into the soup, and serve.

Potage de Tortue à la New York—(From the City of that name).

Prepare the soup as above, but instead of the salmon and eels, use an escalope of fillets of sturgeon roasted very pale, and quenelles of whitings with crayfish butter.

M. Carême observes, "At length we arrive at the end of the soups

from meat, and in this series may be reckoned one hundred and ninety-six French soups, and one hundred and three foreign soups; nor can my contemporaries accuse me of having repeated through this lengthened nomenclature of details any garnitures that are analogous to each other. The art of the cook has this in common with the painter and musician: the first, by the shades he gives to his colours, produces the grand *ensemble* of his pictures, which attracts the sight and the imagination; the musician by the combination of his sounds produces harmony, and the sense of hearing conveys to us those sweet sensations that proceed from melody: it is thus with culinary combinations; the smell and the taste of the epicure meet with sensations equal to those of the amateurs of painting or music, when his eye contemplates the development of a well-served dinner. If any of my contemporaries serving in smaller families should consider the expense of any of my soups an insurmountable reason against their attaining them, I observe, that they need not believe they can never serve them, for they can reduce the garnishings as much as they think proper, rendering them less complicated; the essential point being the analysis of the different modes of composing the seasoning which characterize our French and foreign soups. I have yet to observe, that in naming the soups of foreign countries after the names of towns or celebrated men they gave birth to, I have so acted because this mode appears the most proper to adopt, as it assigns to them the peculiar characteristic of the country to which they belong.

Chapter XIII.

TRAITE' DES POTAGES EN MAIGRE—(OF MAIGRE SOUPS).

Observations.—In the analysis of the first stocks is described that of fish (see Part I.), which should be used when a relishing soup in the time of Lent is required; but for ordinary purposes proceed as in the following article, being much less expensive:—

Potage maigre à la purée de Lentilles—(Soup maigre of Lentils).

Put into fresh water three pints of lentils, a little fresh butter and salt; when it boils set it at the side of the fire to boil slowly without ceasing; after some hours' boiling take some of the lentils in a spoon with holes, and if soft under the fingers rub them through a tammy, adding their liquor by degrees; then add a small essence of roots sweated in butter, and prepared as usual; make the *purée* rather thin, so as to clarify it; when serving, add six ounces of fresh butter, (the *purée* being removed from the fire,) and a plate of croutons cut in dice and fried in butter not clarified, which renders them more crisp, and only put them in the *purée* when it is served, that they may not swell. Soups of the *purées* of white or red beans, or dried peas, or lentils shelled or new, are prepared in the same manner. The soups from sorrel, onions, *purée* of potatoes or chestnuts may be made *maigre*, suppressing the consommé, and using a stock from fish, and following the details for French or other soups, and simply moistening them with water. Here terminates this interesting part, which has advanced rapidly to perfection.

PART THE THIRD.

Of large Dishes of Fish.

In pursuance of the plan laid down for myself, I extract only the following observations of M. Carême from Chapter I.:—"I had remarked," says he, "at the grand dinners of Prince Talleyrand, that the larger pieces of cookery of the first course never corresponded with the elegance of the bronzes, the glass, and the plate which covered the tables at this period, so well as the elegance given to our pastry of the present day, the entremets of sugar, the cold entrées and the socles. Delivering myself up entirely to cookery, I promised myself that I would reform an infinity of old usages, though practised as they were by our greatest masters of the art. When I became chief of the kitchen of the Emperor Alexander, I commenced this great reform; but the mode of serving a Russian dinner was unfitted for it, all the gross pieces being carved before being placed upon the table. In the years 1816 and 1817 I was in England with the Prince Regent, and I was there gratified; for this truly royal table was served always in the French manner, and the service of silver was so superb and elegant, that I was struck with wonder: it appeared, then, that it would advance my reputation to commence the reform that I had proposed. What could be more ridiculous and absurd than, for example, to see served Pike or Carp *à la Chambord*, the garnitures of which were composed of larded sweetbreads, young pigeons, cockscombs, and kidneys? But such, however, was the practice of men highest in reputation. Reflecting thereon, will it not be said that the minds of these men had never contemplated the ridicule they brought on themselves by thus mingling articles of meat or fowl with fish, whilst it was so easy to alter this ancient usage by the infinite variety that presents itself of the fillets of fish, such as soles, trouts, whitings, salmon, &c.; serving them in *escalopes*, *attéraux*, *conti*, with truffles, quenelles with truffles, or with mushrooms, or with the ravigotte herbs, &c. Thus it was to the Prince Regent of Great Britain that I presented for the first time the *pike à la Régence*, surrounded with rich garnitures composed of fish of every description. My royal master and his noble guests remarked it, and complimented me: this encouragement flattered me, for I saw that I was right; but in this circumstance, as in many others, my own thoughts were fruitful to me in the perfectioning of the culinary art. When at Vienna with Lord Stewart (now Marquess of Londonderry), his Britannic Majesty's Ambassador at the Court of Austria, I for the first time served the *carp à la Chambord*, surrounded with my new garnitures of fish: this large piece was noticed, and the nobility of Vienna, as well as my illustrious employer, approved this novelty; for it is certain that in the Austrian capital, until then, the French cooks in reputation there had preserved the

ancient customs of Paris. But to return to the grosses pieces: I had such a conviction of the change that I intended to bring about, that I hesitated not to have fabricated, at my own expense, the new hatelets (silver skewers) to garnish my entrées and grosses pieces, and my case of skewers was of service to me at London, Vienna, and Paris; and as in all other things, I hesitated not to spend my money to gather a large collection of those articles that might serve to develope my ideas, and to give, consequently, more elegance to the cookery of the day. I think that a cook can never make too many pecuniary sacrifices to accelerate the progress of his art. I each day feel a grateful satisfaction in my work, from the flattering encouragements I receive from the noble personages I serve; but to accomplish it I have not only made great sacrifices in money, but every day have meditated on some new thing: this work will afford proofs of it. I have, throughout, embellished the *grosses pieces* of butchers' meat, poultry, and game, as also those formed by the oven, or decorated: the hot entrées have also submitted to the same change, and all this has taken place by the addition of my new hatelets and new garnitures. In *my* Maître d'Hôtel Française is given a plate, (the third,) representing a table for eighty covers, served with sixteen grosses pieces, and forty-eight entrées; those are divided between every three dishes by one of the grosses pieces, thus to afford more elegance and harmony to the service. I only regret not to have better expressed upon the design the size of the two dishes in the centre, as those also at the ends of the table. However, I shall observe on this subject, that I disapprove of serving enormous grosses pieces, as we have seen even since the regeneration of the art. In multiplying on a large table a number of those, they ought to be less in size, and consequently less filled with any large garnishing, for I have always noticed that those large dishes are disagreeable to the guests charged with carving them. For a table of from eighty to a hundred covers, the four large dishes at the centres and the ends should be larger than the four served in the *contre flancs*, whilst the eight grosses pieces at the extreme flanks should be smaller still. Thus, for example: for a table of from eighty to one hundred covers, I compose my sixteen grosses pieces as follows: four large fishes, two in the centre and two at the ends; next, in the four *contre flancs*, large pieces of meat; the eight large dishes in the extreme flanks are composed of poultry or game, or from the oven, as casseroles of rice, timballes, pies, or croustades of bread, as the designs represent: eight of those grosses pieces should be garnished with the hâtelets, also eight entrées; by this division of the entrées more effect is produced, and the whole service displays the highest elegance. Such are some of the reforms and ameliorations I have introduced into modern cookery.

Des grosses pieces de Turbot—(Of Turbot).

The title is just which the celebrated author of the Almanach des Gourmands has given to the turbot—that of the Prince of the Sea—for this fish is greatly esteemed both at Paris and at London, and holds the first rank amongst the larger dishes of fish served to the tables of the wealthy in those two great cities; and this preference may easily be conceived from the attractive whiteness of its flesh, its delicacy and exquisite flavour: it is nourishing, of easy digestion, proper at all times,

for all ages and all temperaments, and produces no ill effect but when inconsiderately eaten. This fish has been named by some authors the water or sea-pheasant, on account of the delicacy of its flesh.

Turbot à l'Angloise—(English manner).

Choose a fish that is very white, which is a certain sign of its freshness, fleshy, firm, and, above all, observe that its surface be covered with a round swelling grain, which affirms that it is fat and delicate; let it soak in winter in cold water, with a little milk mingled with it, but in summer lay it on ice; two hours before serving, make an incision of three inches in length in the centre of the back, a little distance from the head, lift the flesh up from the back-bone, and with the point of a strong trussing-knife cut three or four of the bones on each side of the large one, and take out two or three of the joints, thus preventing the flesh from breaking during the boiling, by giving it opportunity and room to shrink: this operation is necessary only in large turbots, for smaller ones it will be sufficient to make a slit on each side of the bone, tie up its mouth with packthread, rub the belly of the turbot with the juice of a lemon, and cover it with the flesh of two lemons cut in slices and the pips taken out, strew upon it three large handsful of salt, lay the fish upon the strainer in a kettle half filled with hot water, and place it over a quick fire covered with a napkin, and cover the kettle; when it boils skim and remove it from the fire, which cover up with ashes; replace the turbot upon it, being careful that it does but simmer, it is essential that it does not boil; an hour and half after, when serving, take up the turbot and wash the surface of it with the water it was boiled in, untie the head, and slide it upon a napkin laid upon the false bottom of the fish dish; place around the fish four groups of potatoes turned of the shape of large olives, boiled in water with salt, and between them place bundles of parsley, as also upon the opening of the gills, and wherever the skin may be cracked; serve immediately, with two boats of melted butter only, to which add a little salt, pepper, nutmeg grated, and lemon-juice; when you have twenty people at dinner, melt at least one pound of butter, and proportionately if more or less; taste the water that it be sufficiently salt.

Turbot à la Bechamel pour grosse piece—(With Bechamel sauce).

Proceed to dress the fish as above directed; when dished garnish it the same, and serve two sauce-boats of *bechamel maigre*, to which add a piece of glaze of fish consommé and some fresh butter, to render it more savoury; it may also be served with Dutch, oyster, mussel, prawn, crawfish, or lobster sauces: but these different sauces should be stated on the bill of fare.

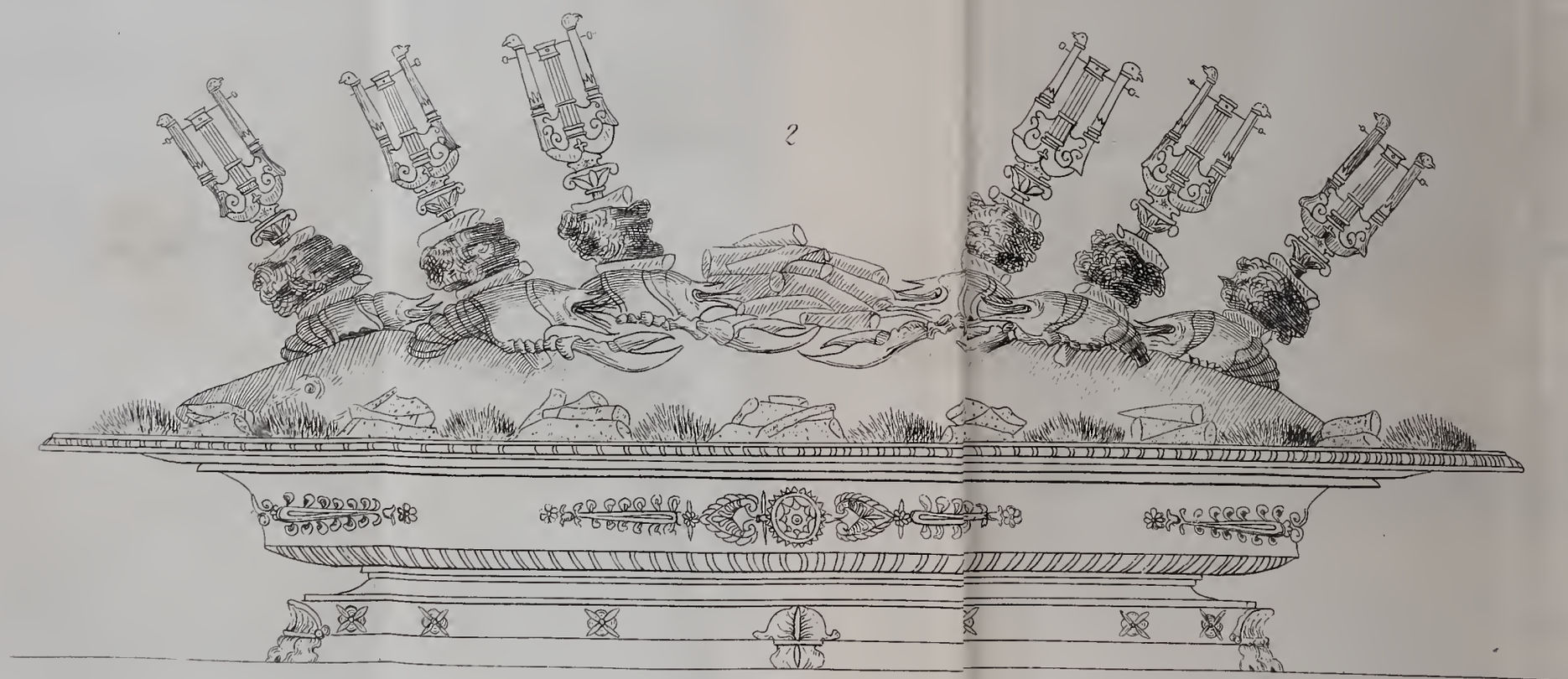
Turbot à la Parisienne garnie d'Hâtelets—(Parisian mode, garnished with Hâtelets).

Dress and dish the turbot as in Article I., lay upon it a large lobster surrounded with eight hâtelets, each garnished with five or six smelts, bread crumbed, and fried of a fine colour; fix the hâtelets in the most fleshy parts of the turbot, making the points go through the holes of

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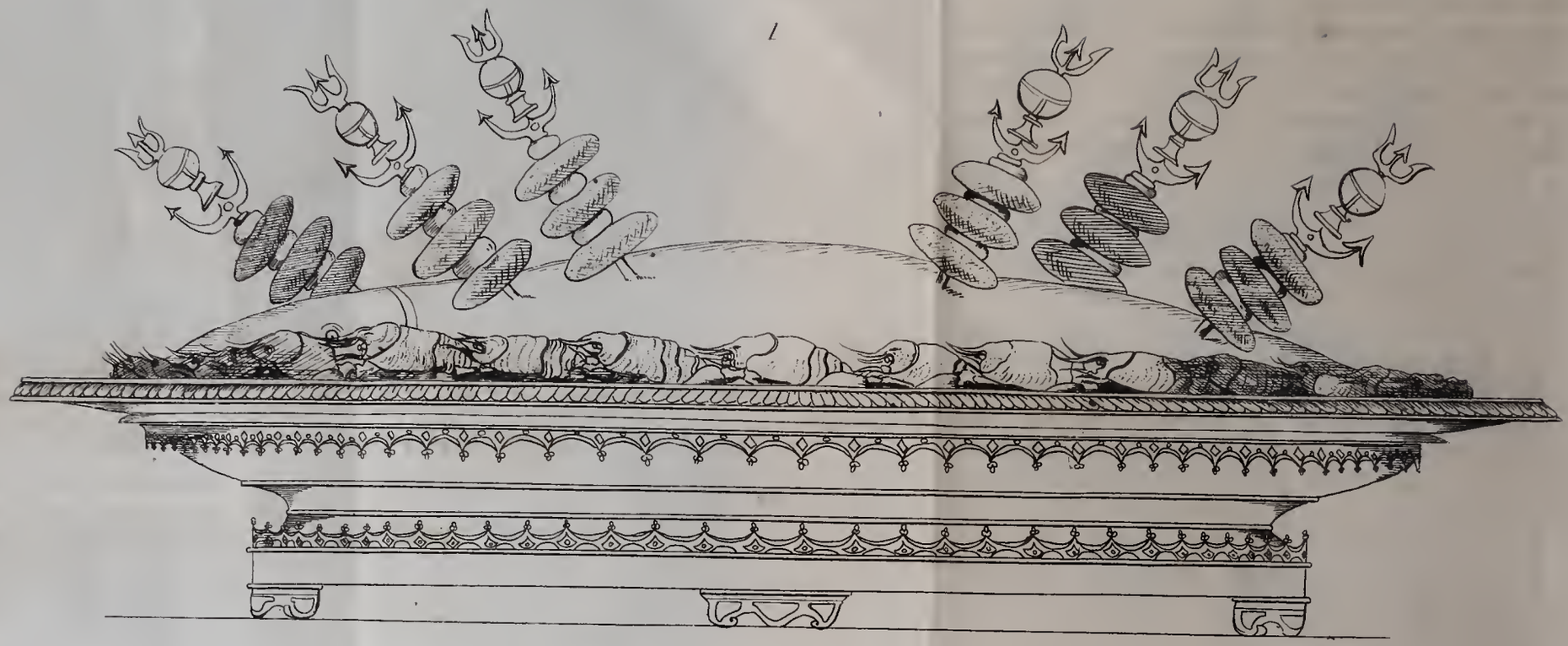


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the drainer (see No. I. Pl. 1.*) ; garnish the turbot round with parsley and roes of carp soaked and boiled in water with a little salt and vinegar, then serve it with two sauce-boats filled with *sauce à la Parisienne*, in which add a little glaze and butter, some crayfish tails and very white mushrooms, with the liquor from them also. In carving, each guest should be served with some of the carps' roes, a smelt, and a part of the lobster, and potatoes plain boiled should also be served separately.

Turbot à la Française garnie d'Hâtelets—(French mode).

Prepare a large turbot as in Article I., boil it for two hours in a strong *Mirepoix* with champagne, with which frequently wet its surface, then take it up and dish it as usual, garnish round with fried fillets of trout and parsley, place in the centre of it a dozen very white roes of carp, and fix eight or ten hâtelets garnished with truffles, roes, and crayfish as the design represents (No. II. Pl. 1.*) ; serve with the turbot the *sauce à la Régence*, in which add truffles turned of an olive-shape, half of the *Mirepoix* passed through a silk sieve and reduced to a demi-glaze, and four ounces of fresh butter. In carving, each plate should receive a fillet of the trout, and a piece of the roes.

Turbot à la Financier garnie d'Hâtelets—(From *Financier*, the title of the Officer collecting the Revenues of France).

Dress the turbot as above ; dish it up and surround it with large crayfish placed upon a light bed of parsley, (see No. I. Pl. 2.†,) and fix into the turbot six or seven hâtelets garnished with croquettes of smelts with bechamel, and between each of them an escalope of fillets of soles trimmed round and dressed in water and salt; serve a boat of Dutch sauce *au suprême*, and in a silver casserole a ragout sauce composed of mushrooms, escalopes of soles, carps' roes, and crayfish tails.

Turbot à la Royale garnie d'Hâtelets—(Royal manner).

Prepare and dress a turbot as in article *à la Française* above, take it up, dish and surround it with groups of carps' roes dressed as usual, between which place smelts, bread crumbed and fried, then garnish eight or ten hâtelets with small flat quenelles, bread crumbed and fried of a fine colour; put on each a small ring of a fillet of sole *conti*, with gherkins; under each place a fine black truffle, and afterwards a crayfish, upon the back of which fix a fillet of sole *conti* with gherkins, as in the preceding article (see No. II. Pl. 2.†) ; these fillets should be prepared like those used for ornamenting the eggs upon a casserole of rice ; serve two sauce-boats of sauce of champagne wine, to which add a little anchovy butter, livers of burbots, sliced truffles, and the soft lobes of six dozen of oysters plain-boiled in their own liquor.

" My contemporaries," says M. Carême, " will perceive already what elegant effect my new hâtelets give to the large dishes of fish, and above

* Subjects of Plate I.:—
1. Turbot à la Parisienne, garnished with skewers and a lobster.
2. Turbot à la Française, garnished with skewers, truffles, and smelts.

† Subjects of Plate II.:—
1. Turbot à la Financier, garnished with skewers.
2. Turbot a la Royale, garnished with skewers.

all to the turbot, which being large and but slightly elevated, is consequently less advantageous for our service; for the grosses pieces should be always more elevated than the entrées, to produce a better effect upon the table. I proceed to the description of the turbot for large dishes, such as are destined for the service of general dinners, suppressing here the garniture of the hâtelets, which should appear upon the table only on grand dinners; nevertheless, the grosses pieces, whose details here follow, will be equally worthy of appearing in grand dinners, for in many houses the service of plate does not include the hâtelets.

Turbot à la Maître d'Hôtel—(From Maître d'Hôtel; Steward of the Household).

Prepare a handsome turbot as in Article I., and rub both sides with a handful of salt; an hour after, wash it perfectly, and lay it on the fish-strainer (well buttered) in the kettle, with a bottle of champagne and one pound of fresh butter; season the turbot slightly with salt, pepper, and a pinch of grated nutmeg, and cover it with four lemons cut in thin slices with the pips taken out, strewing also upon it six shallots chopped, and four roots of parsley cut in fillets; cover, and two hours before serving, set it to boil over a strong fire, wetting the top of the turbot frequently with its liquor, but without disarranging the lemon; then place it upon a bed of hot cinders that it may boil slowly; put fire on the cover, and observe from time to time that it keeps boiling, each time wetting the turbot with its liquor; five minutes before serving, take off the seasoning from the top, strain the liquor through a silk sieve into a stewpan containing four ounces of butter mixed with two spoonsful of flour, stir this sauce with a wooden spoon to thicken over a quick fire, add a large spoonful of reduced velouté, and a little poultry glaze, give it a slight boil, and add a liaison of four yolks of eggs; taste if properly seasoned, pass it through a tammy, and mingle sufficient fresh butter to render it delicate and rich; take the strings from the turbot, dish, and put round it whole parsley, and serve two sauce-boats of the sauce. This manner of dressing a turbot gives more flavour (or use the *Mirepoix* with Champagne, Hock, Sauterne, or Chablis wines) than when dressed in water and salt only; but this last process keeps the fish whiter and more firm, and most persons prefer it dressed in this latter manner as it preserves more of its natural flavour, which can be assisted by the good sauces *à la Française*, Parisian, Dutch, the Régence, &c., as also of mushrooms, oysters, mussels, prawns, lobsters, &c. Cooks will serve those most approved of by their masters, the first duty of a cook being to study to satisfy the palate of his employer.

Turbot au Gratin—(With bread-crumbs, browned).

Prepare and salt the turbot as the last; wash, drain, and wipe it; melt in a stewpan one pound of fresh butter, adding pepper, salt, nutmeg, a shallot chopped and blanched, a fragment of garlic pounded, four spoonsful of chopped parsley, two pottles of mushrooms, and the juice of two lemons; when well mixed, spread some on the drainer of the kettle, then lay the turbot upon it, and cover it with the remainder of the butter and herbs, and pour a bottle of white wine upon it; two hours before serving make it boil, and afterwards set it on a slow fire, and wet the turbot from time to time with its own liquor; a quarter of

an hour before serving mask it neatly with raspings of bread, with which mingle a little grated Parmesan cheese, then strew upon it some spoonsful of butter made warm; dish the turbot, and surround it with parsley and potatoes grouped; serve the liquor from the turbot in a sauce-boat: or the sauce as in the last article may be served, or a sauce of tomatas *à la Parisienne.*

Turbot farci, glacé au four—(Forced and glazed in the oven).

Prepare the turbot as in Article I., raise the flesh from the bone, which take entirely out, but leave the fish and the skin whole; cut the bone off close to the head, which also preserve whole, and throw salt, pepper, and nutmeg over all the fish, and cover it an inch in thickness with forcemeat of fish prepared as directed (see Part V. of this work); with which mingle some sweet-herbs sweated in butter; this finished, cover the forcemeat again with the upper side of the fish, and the fish becomes of its original shape; place it on the drainer well buttered, and mask it with butter made warm, strew over it salt, pepper, and nutmeg grated, add a bottle of white wine; two hours before serving make it boil over a quick fire, then cover and put it in a slow oven, and wet it every ten minutes with its liquor, but be careful that it keeps going; after an hour and a half's baking, glaze, and replace it in the oven for a quarter of an hour; when serving, pass the liquor through a silk sieve and reduce it to a light glaze, which add to a white Italian sauce, with some fresh butter to render it rich; observe, the glaze should not be salt, but if that happens, put but a part of it into the sauce, lest it alters the flavour; when serving, dish and glaze it immediately, and serve with two sauce-boats of the sauces described in the last article. If the oven cannot be employed, place fire above and below the turbot-kettle, observing that the simmering is gentle and continual, and wetting the fish every ten minutes.

Turbot à la Normande—(From the Province of that name).

Prepare, and bone the turbot as directed above; season it slightly with salt, pepper, and nutmeg, then line the interior with a *Maître d'Hôtel*, in which put one pound of fresh butter, lay it in the kettle on the drainer, well buttered, pour upon it a bottle of white wine, and mask it with fresh butter melted only; cover, and make it boil over a quick fire, then let it boil slowly with fire upon the top for an hour and a half without ceasing, and wetting it at intervals with its liquor; when ready to serve strain the liquor, and prepare with it a sauce for the *ragout à la Normande;* dish, and pour upon the fish a part of the ragoût, and surround it with small croutons cut round and fried lightly in butter, (having coloured them, they may be soaked with the turbot for some minutes before using them,) glaze them, serve the rest of the ragoût in a sauce-boat: the Italian sauce with Champagne, to which is added the ingredients of the ragoût, may be also served, or the *Rouennaise sauce*, or else a ragoût of prawns or crayfish tails, or mushrooms in a Dutch sauce, may also be served.

Turbot grillé à la Laguipierre—(Broiled, Laguipierre's (a Cook) mode).

Prepare the fish as in the first article; make incisions in it in form of a palm-branch, rub it with sweet oil, and season it with salt, pepper,

and nutmeg, cut two onions and the flesh of two lemons in slices, withdraw the pips, add parsley, two bayleaves, and sprigs of thyme; mingle the whole, and strew it above and below the turbot, on which pour half a pint of oil; every half hour rub it with this seasoning that it may thus obtain an equal flavour, and let it soak thus for two hours; two hours before dinner take away all the fragments of lemon, herbs, &c., and rub the turbot with oil, strew a little salt over it, and place it on a large gridiron rubbed with a linen cloth, then place it over a wide but slow fire of cinders, which must surpass the gridiron all round some inches, and every quarter of an hour refresh the fire and observe the colour of the turbot; when of a fine light brown, mask it with some of the oil, and a little salt; place the cover of the turbot-kettle upon it, turn it over and slide it again upon the gridiron, renewing the bed of hot cinders; when you observe that the turbot yields easily under the pressure of the fingers, dish and mask it with a ragoût of mushrooms and mussels, with a Dutch sauce au suprême, serving a part of it in a sauce-boat; it requires constant attention to direct the heat of the fire, that it be moderate, but well kept up, and that it extends beyond the gridiron; if the oven is hot it hastens the broiling to put it within it, but always with a fire under it.

Turbot grillé à la Provençale—(With the Provençale sauce).

Prepare the fish exactly as in the last article, adding a clove of garlic and two shallots chopped in the seasoning; two hours after proceed to broil it on the white side as therein directed, and afterwards turn it over upon the strainer of the kettle, in which place it and moisten it with the oil from its seasonings; after which add a bottle of champagne and half a bottle of sweet oil, and strew a little salt upon it, with pepper and grated nutmeg; place the kettle over a quick fire, and when it boils remove it over a slower one, that it may simmer only gently nearly an hour; put fire also on the top of the kettle; when serving, skim the liquor from it carefully, strain and reduce it to a demi-glaze, and add a part of it to the sauce indicated for the pike *au vin de Rhin* (hock), with some anchovy butter, and fresh butter sufficient to render it smooth; serve this in two sauce-boats, dish, and glaze the turbot with its own glaze. It may be served also with any of the other sauces indicated in former articles, according to the taste of the employer.

Turbot en maigre à la Vatel garnie d'Hâtelets—(Maigre; Vatel's (a Cook) mode).

Prepare this turbot as directed in the article *Turbot à la Parisienne*, the only difference being in the sauce, which serve maigre; for the rest, the hâtelets are garnished the same: but in regard to the modes described in this chapter to dress the turbot for grosses pieces, they can all be served as maigre, replacing the meat sauces by maigre sauces, as also they may be garnished with hâtelets, whether as *à la Maître d'Hotel*, broiled, *à la Laguipierre*, or *à la Provençale;* but those plain-boiled are the best, their whiteness receiving better the addition of the hâtelets; and besides, being firmer, they hold the hâtelets better. The middle-sized and smaller turbots for six or eight persons may also be prepared according to the details of this chapter; but the time necessary to dress them must be regulated by their size, and they may be served with any of the sauces before indicated.

De Barbue et Flotton—(Of Brills and Plaice).

This brill has much analogy with the turbot, but its form is longer, and not so thick: the same attention and the same process should be employed as directed for the turbot, the time only differing according to its size; the like sauces as for the turbot may be served with it; the brill should be scaled on both sides. The plaice has also some analogy with the turbot and brill, but it is less savoury and nutritive, and is but little esteemed.

Cabillaud à la Hollandaise—(Cod, Dutch fashion).

The flesh of the codfish is very white, flaky, and delicate, less firm than that of the turbot, and of an excellent flavour, very nourishing, and of easy digestion, fitting for all ages; whilst the salted codfish digests difficultly, and though soaked in river water it remains hard and stringy. The freshness of the codfish may be easily known when the eye, which is full and rising from the head, is surrounded with a fleshy substance, transparent and red; the gills should be red, the flesh firm, the skin clear and spotted partially with yellow spots, which denotes the best kind; choose it short and round; take out the gills and the entrails at the same place, cut off the fins, wash it in a quantity of water, drain it, put in the inside a handful of salt, and some also over it, leave it in this state for some hours in a cold larder; in summer it should be laid in ice; two hours before serving, again wash it, tie up the head with strings, then make on its sides six large incisions in lines inclining * towards the head, an inch deep; make it disgorge in cold water and milk three-quarters of an hour; take it up, and lay it with the belly downwards upon the strainer of the kettle, which should be half filled with boiling water with sufficient salt to give a flavour to the fish; add to it a pint of milk, let it boil slowly, and when the flesh at the incisions begins to open, and becomes firm to the touch in quitting the bone, take it up and dish it on a napkin, still keeping the belly downwards; surround it with groups of potatoes plain boiled, and branches of parsley; serve with two sauce-boats filled with melted butter, adding salt, pepper, nutmeg, and juice of a lemon. Many persons set it on with cold water, and when it boils place it over a slow fire; but the flesh acquires more taste and delicacy by putting it into boiling water. In England and Holland the larger cod is sometimes cut in slices, (crimped,) but always dressed in boiling water; the *Cabillaud à l'Anglaise* (cod in the English fashion) is the same.

Cabillaud à la Navarin grosse piece garnie d'Hâtelets—(Named from the Battle there).

Prepare and dress the fish as above, or else in a large *Mirepoix* with a bottle of Chablis wine, and give it two hours instead of one; dish it the same, and surround it with large crayfish laid upon parsley; add a row of smelts plain boiled, and fix into it eight or ten hâtelets garnished

* This is by no means the proper mode of crimping, which is by cutting it whilst there is remaining the last indications of life analogous to the warmth of the human frame, which is retained for hours after all respiration and sensation has ceased: the process is supposed by many to partake of cruelty, but as it can be fully effected a length of time after all apparent motion and feeling are extinct, there can be no sense of pain remaining.

with truffles and roes of carp in the usual manner, (see No. 1. Pl. III.*,) and serve with two sauce-boats containing Dutch sauce with a ragoût of mushrooms, crayfish tails, and mussels, and a spoonful of parsley chopped and blanched; add in the sauce a little glaze of fish, and eight ounces of butter, which mix within it before adding the ragoût.

Cabillaud à la Régence—(Regent's mode)

Is prepared as above; surround it when dished with crayfish and carps' roes laid on a bed of parsley, then garnish eight or ten hâtelets with carps' roes *à la Horly;* serve two boats with *sauce à la Régence*, garnish each hâtelet with four or five halves of the roes, and fix them as indicated in the design of the turbots à la Parisienne.

Cabillaud à la Parisienne—(Parisian mode).

Serve this as above, with the hâtelets and the sauce indicated for the *Turbot à la Parisienne.*

Cabillaud à la Française—(French mode).

Serve this as above, with the hâtelets prepared as for the *Turbot à la Française*, and serve with it the *sauce à la Régence.*

Cabillaud à la Financier—(With the Financier sauce).

Serve this with the hâtelets, and sauce directed for the *Turbot à la Financiere.*

Cabillaud à la Royale—(Royal fashion).

Prepare this as above, and serve with the hâtelets, sauce and ragoût as for the *Turbot à la Royale.*

Cabillaud au Gratin.

Clean and soak the fish as before; put in the inside a large *Maître d'Hôtel*, tie up the head, and place it belly undermost, upon the fish-strainer well buttered, and cover it with one pound of fresh butter melted and mixed with two pottles of mushrooms chopped, pepper, salt, nutmeg, the juice of two lemons, four spoonsful of chopped parsley, a clove of garlic pounded, and two shallots chopped and blanched; add a bottle and a half of Chablis wine, and set it to boil over a quick fire; afterwards put the kettle into a slow oven, and every quarter of an hour throw the liquor over the fish, observing that the boiling be gentle but continual; an hour and a half after observe if the flesh is firm; dish, and pour over it one half of its stock, and serve the other in a boat. This fish can be served also with the sauces of Champagne wine, or Italian, Dutch, Venetian, or *sauce suprême*, or with oyster, lobster, crayfish, mussels, prawns, mushroom, anchovy, or garlic butter sauces.

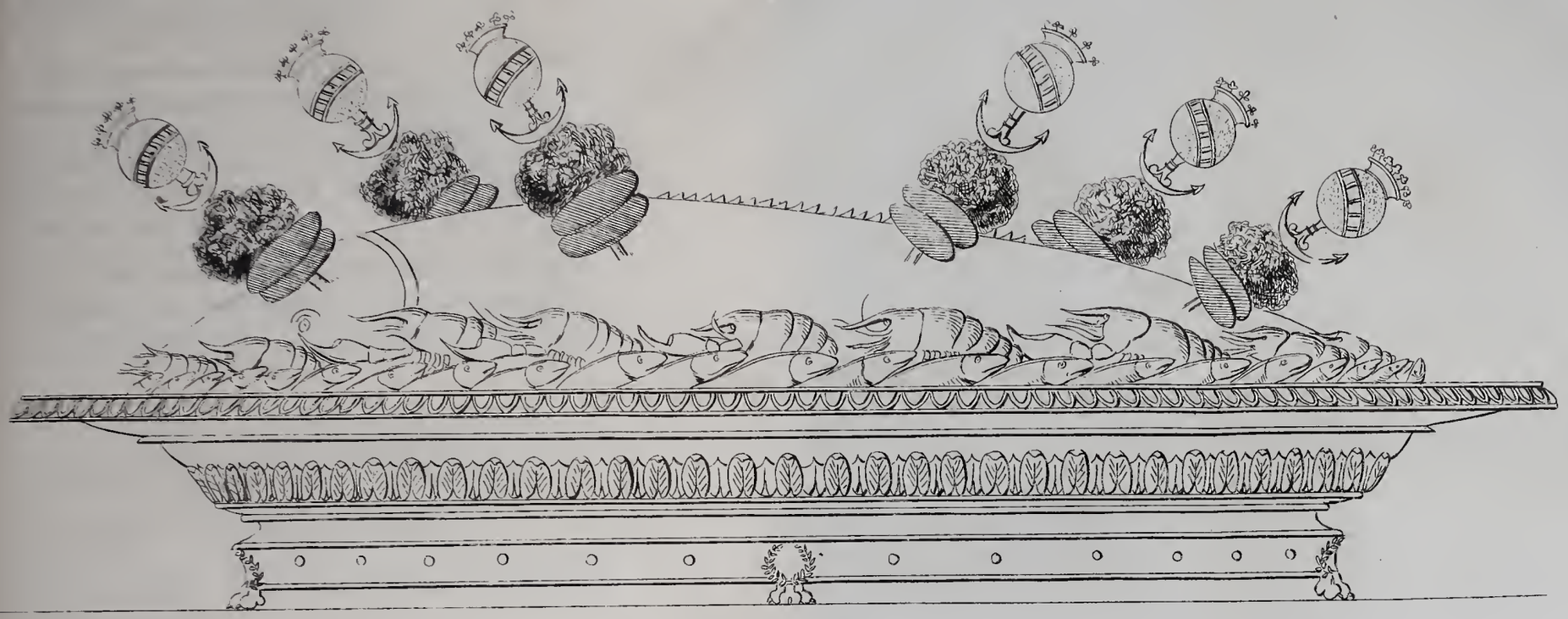
Cabillaud farci et glacé au four—(Forced and glazed in the oven)

Is prepared in all things, and served with the same sauces as the turbot farced and baked.

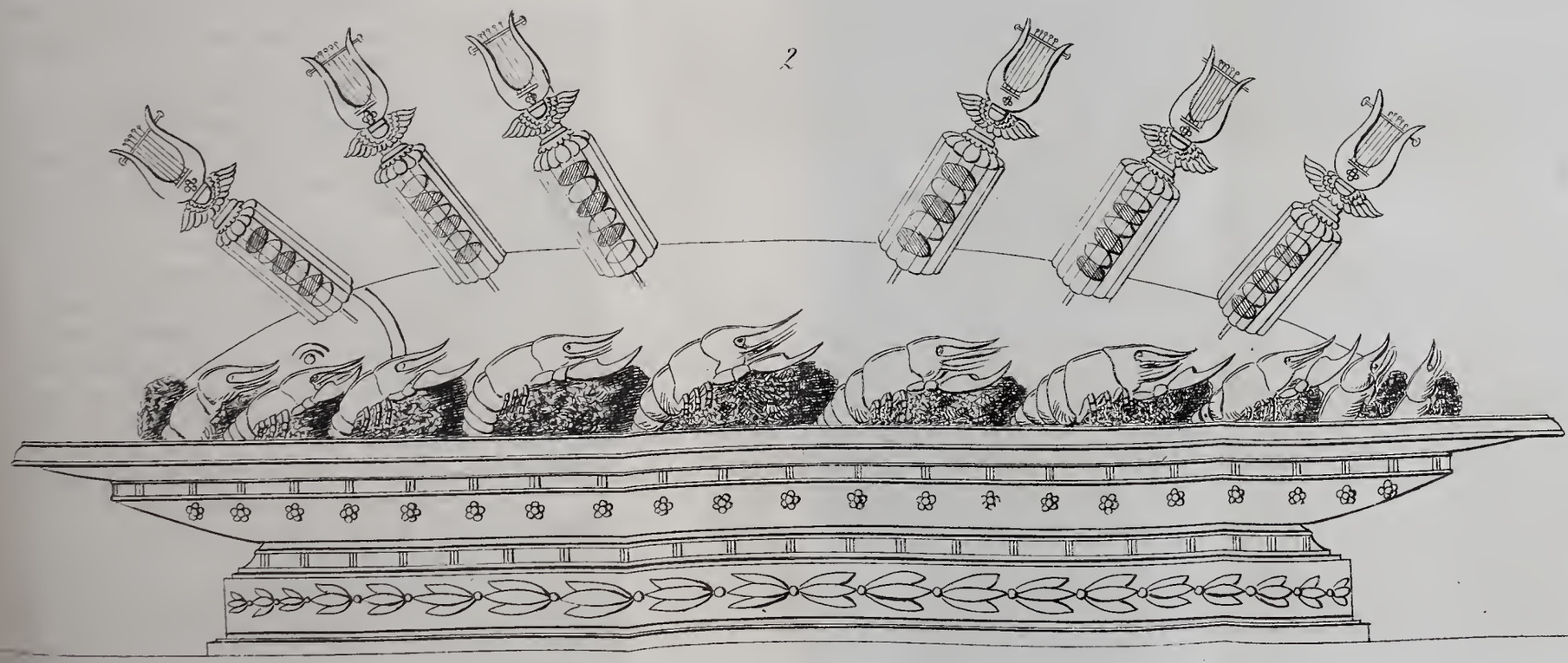
* Subjects of Plate III.:—

1. Le Cabillaud à la Navarin, garnished with skewers.
2. Le Saumon a l'Imperiale, garnished with skewers decorated with moulds of aspic jelly.

1



2



Cabillaud à la Normande—(With the Ragoût so named)
Is prepared and served as the *Turbot à la Normande.*

Cabillaud grillé à la Laguipierre—(From the Cook of that name).

Lay the fish in the following marinade for two hours: one pound of sweet oil, two onions cut in slices, whole parsley, two bayleaves broken in pieces, thyme, the juice of two lemons, salt, pepper, and grated nutmeg; two hours previous to dinner broil it, and serve according to the details given for the *Turbot à la Laguipierre.*

Cabillaud grillé à la Provençale—(Broiled with the sauce so named).

Marinade the fish as the last; broil the back of it till half done, then turn it and lay it in a fish-kettle, finishing it as directed for the *Turbot à la Provençale*, and serve with the same sauce.

Cabillaud en maigre à la Vatel—(Maigre, in Vatel's manner).

Prepare this fish as in the article *au gratin*, and dress it as directed in the article *Turbot à la Vatel*, and serve with the same sauces.

D'Aigrefin et de Bar—(Of Haddock and Barse).

The haddock is in most respects similar to the cod, and is dressed and served as directed for that fish. The barse is another similar fish, and is served up in the same manner.

Saumon à l'Imperiale garnie d'Hâtelets à la gelée—(Imperial fashion, garnished with Hâtelets of aspic jelly.)

The flesh of the salmon is relishing and nutritious, but it is somewhat difficult to digest from the oil and sal volatile it contains, and still more so when of large dimensions; but if used moderately it seldom incommodes: it is in season during the spring. The freshness of the salmon may be known by the redness of the gills and brilliancy of the eye, which is of a clear red and transparent, the flesh firm, its shape short and round, which constitutes it well made, fat, and of a good quality; the head short and pointed, the back of a dark blue tint, and covered with red spots, the belly like silver; small scales, compactly placed, cover its whole surface, and when the fish is fresh are very brilliant, but if not, become dull and clouded. The fish being cleaned, throw salt in the inside and rub some on the outside; three hours after wash it in several waters, drain, and wipe it, and fill the interior with a farce of whitings, keep the fish in its first shape, and lay it in a fish-kettle with a *Mirepoix* moistened with two bottles of champagne wine, (the head should be tied,) and as much fish-stock; when it boils cover it with a large sheet of strong paper buttered, and let it boil slowly for an hour, then let it cool in its braze; take it up afterwards on the drainer, neatly remove all the skin from it, and glaze the best side with a light fish glaze, to which you have added some crawfish butter; slide it carefully on the dish upon a napkin, and surround it with parsley, on which place a row of crayfish (see No. II. Pl. 3.); afterwards, with a row of the livers of burbots or carp roes dressed as usual; when serving, garnish it with eight hâtelets of aspics, ornamented with crayfish tails and carp roes; serve in one sauce-boat a white magnonaise with aspic jelly, and in the other a ravigotte of oil, in which add the flesh of a lemon cut in very thin slices, and the pips removed; serve cold.

Saumon à la Régence grosse piece garni d'Hâtelets—(The Regent's mode).

Prepare, farce, and dress the fish as in the last article; when serving, take it up from the fire, remove the skin carefully, glaze with a rather thick glaze with some crayfish butter in it, lay it on the dish and pour round it a ragoût of sturgeon *à la Régence*, adding a row of large quenelles of smelts *à la perigueux*, and between each a large crayfish glazed; form upon the salmon a palm-branch of fillets of soles *conti* with gherkins, and passed off in butter, and decorate it with eight hâtelets composed of two large truffles dressed in Champagne wine, and three small rings of soles *conti* as before (see No. 1. Pl. IV.*); serve also some of the sauce in sauce-boats.

Saumon à la Duperré grosse piece garni d'Hâtelets—(So called from the Admiral of that name).

Farce, and dress the salmon in a *Court Bouillon* (see that article) moistened with Sauterne wine; when serving, take off the skin from both sides and glaze it; lay it on the dish and surround it with a ragoût of escalopes of turbot, with a *sauce Hollandaise au suprême*, to which add the soft parts of six dozen oysters, twenty-four crayfish tails, and twenty-four white mushrooms, adding the liquor from each article to the sauce, and garnish with croutons prepared as for matelottes; fix in the salmon eight hâtelets composed of carp roes, and two large crayfish glazed, and between each hâtelet place a crouton of a heart-shape, glazed on both sides, fixing the point into the fish so as to keep them upright (see No. 2. Pl. IV.*,) and serve some of the sauce in two sauce-boats.

Saumon à la Française—(French manner).

Prepare, farce, and dress the fish as the *Saumon à l'Imperiale*, skin and glaze it; dish it and serve according to the details described in the article *Turbot à la Française*, garnishing it also with the hâtelets in the same manner; serve some of the sauce separately.

Saumon à la Financiere—(With a Financier sauce).

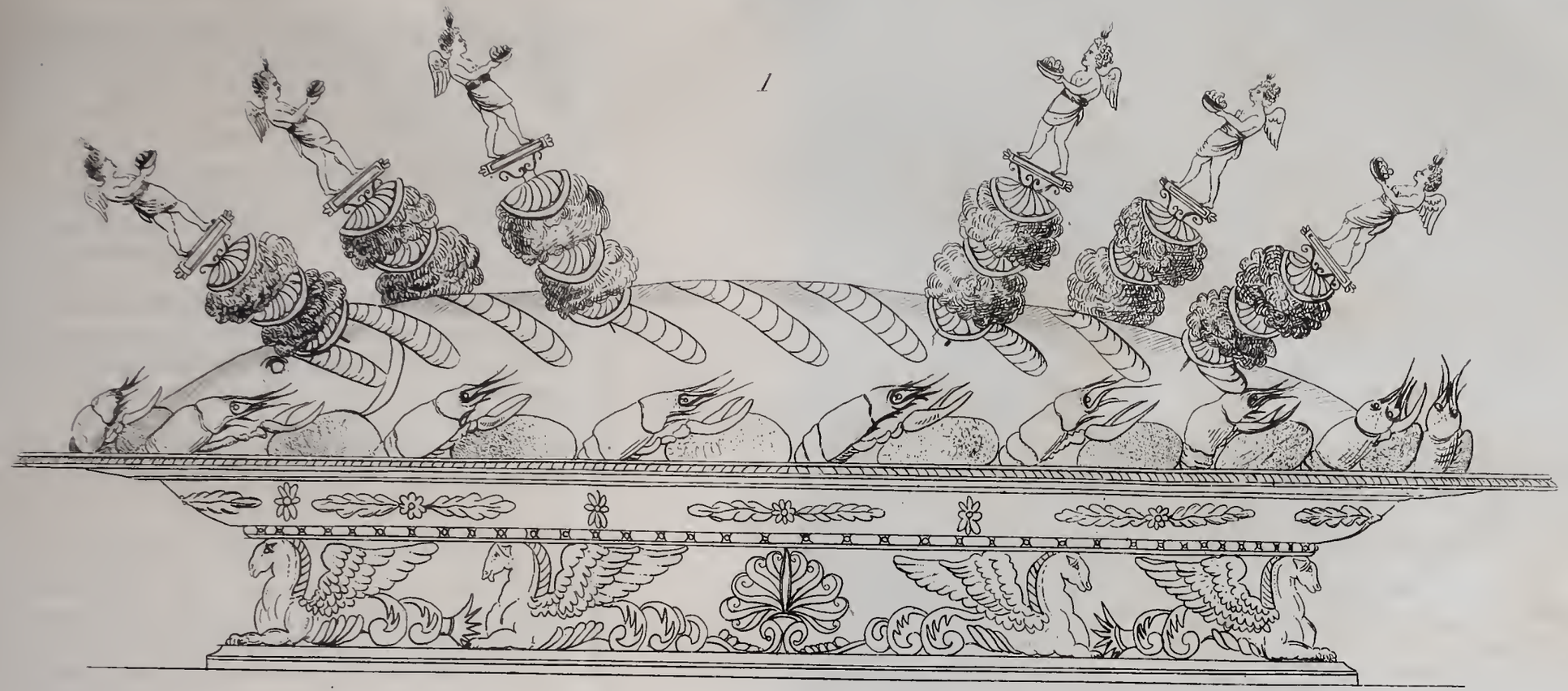
When the fish is prepared as above and dished, surround it with the ragoût described for the *Turbot à la Financiere*, (which see,) garnishing with hâtelets of the same description; with sauce in a boat.

Saumon à la Rothschild grosse piece garnie d'Hâtelets—(So named from Baron Rothschild).

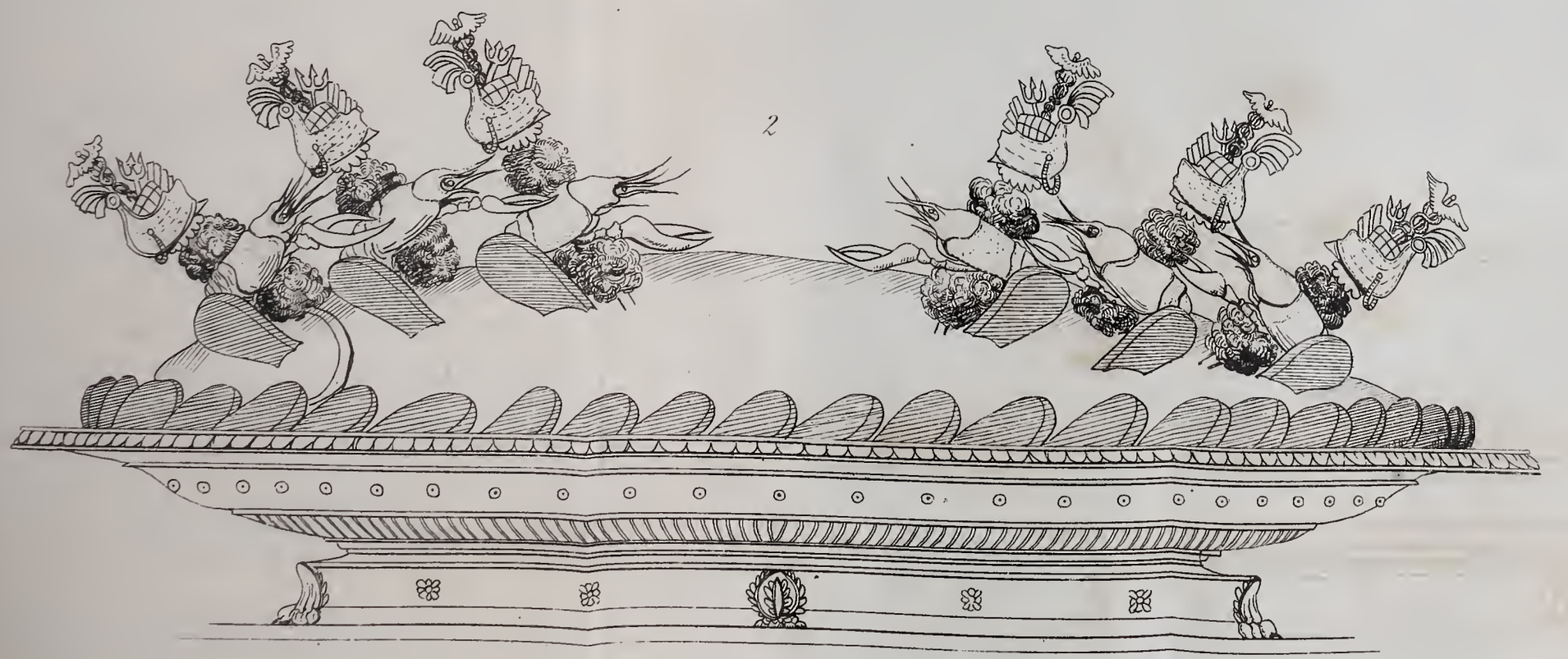
Prepare, and farce a well-formed salmon with whiting farce, tie up the head, and lay the fish upon a fish-strainer well buttered, and mask the surface afterwards with a farce of whitings an inch in thickness, and make it smooth by dipping a knife in warm water; then wet it with a brush dipped in white of egg to fix upon the farce some large half-moons of truffles in form of the scales of fish, pressing them down gently with the blade of a knife; put the salmon in a kettle with an excellent

* Subjects of Plate IV.:—
1. Saumon à la Régence, garnished with skewers.
2. Saumon à la Duperré, garnished with skewers.

1



2



Mirepoix * moistened with four bottles of champagne passed through a silk sieve, and it should be rather high seasoned; when it boils lay buttered paper upon it, cover, and set it into a slow oven, or else put fire above and below it, but the boiling must be gentle and without interruption for two hours; then take it up, remove the strings, lay it on a dish and surround it with a ragoût of escalopes of fillets of soles *à la Venitienne*, to which add crayfish tails and mussels prepared as usual; garnish the salmon with eight hâtelets composed of fried smelts, and serve some of the sauce in boats.

Saumon à la Royale grosse piece garnie d'Hâtelets—(Royal mode).

Prepare, dress, skin, and glaze this fish as in article *Saumon à l'Imperiale*, and garnish it with eight hâtelets as described for the *Turbot à la Royale;* then place round it a ragoût of escalopes of eels mixed with livers of burbots and mushrooms in a *sauce perigueux*, to which you have added a large spoonful of the liquor from the salmon, a little glaze, and fresh butter sufficient to render it smooth and rich; serve some of it also in a sauce-boat.

Saumon à la Genoise—(With a Genoise sauce).

Prepare this fish as above, and dress it in a *Court Bouillon* with claret; take it up, remove the skin and strings, dish, and pour over it a *sauce Genoise au vin de Bourdeaux* (claret), in which you mingle a large spoonful of the liquor from the fish to work it, a little fresh butter, and glaze to render it smooth.

Saumon à l'Italienne—(With an Italian sauce).

Dress the fish as usual, masking it when serving with a *sauce Italienne au vin de Sauterne.*

Saumon à la Marinière—(Sailors' fashion).

Dress the fish as usual, take off the skin, glaze, and sauce with a *ragout à la bourgignotte*, serving a portion of it in sauce-boats.

Observation.—We usually dress salmon in a *Court Bouillon* moistened with red or white wine, the sauces alone making the distinctions, which should be designated on the bills of fare, as for example: *Saumon à la Venitienne*, using the *sauce à la Venitienne*, and so with the other sauces, as *à la Française*, *à la Parisienne*, *à la ravigotte*, &c.

Saumon à l'Anglaise—(English manner).

Choose a fresh, well made salmon, and farce it with a whiting farce, put it into boiling water with salt sufficient to give a flavour to the fish; let it boil upon a quick fire, and then let it boil very slowly for two hours †; when serving, dish it up upon a napkin, lay parsley round it, and serve in boats the Dutch sauce *au suprême*, with capers; the sauces of mushrooms, lobster, crayfish, oysters, prawns, mussels, anchovy-butter, butter of lobsters, crayfish or butter of the essence of truffles, &c. may be served with this fish, or any of those mentioned in former articles.

Saumon à la Marinade—(Marinaded).

Prepare, and dress this fish as above described, but pour into the

* I caution the English practitioner, as champagne bears another price here to that it does in France.

† This is too long for a salmon of the average size.

water half a pint of vinegar, add two onions and two carrots sliced, a bundle of whole parsley, whole pepper, mace, four cloves, two bayleaves, a little thyme, and a clove of garlic: this seasoning heightens the flavour of the salmon, but dressed in a *Court Bouillon*, or simply in salt and water is preferable.

Saumon à la Maréchal—(The Marshal's mode).

When the fish is cleaned, strew salt on both sides of it; two hours after, perfectly wash, drain, and lay it upon a fish-strainer well buttered; put it into the kettle with a good and well-seasoned *Mirepoix* moistened with three bottles of champagne; place it over a quick fire, and when it boils throw the liquor well upon the fish; cover, and put it into a slow oven to simmer; every twenty minutes observe that the boiling is slow and regular, and mask the salmon with the *Mirepoix*, give it an hour and a half's boiling, then take it up, cover it with butter made lukewarm, and mixed with eight yolks of eggs passed through a tammy, strew bread-crumbs mixed with one-fourth of their quantity of Parmesan cheese grated, pressing them on the salmon with the blade of a knife, and scattering drops of butter melted over them, and give it a fine colour in the oven; dish, without disarranging its surface, and surround it with a ragoût *à la Financier* (maigre), with a part of the same served in a sauce-boat. This mode of serving it with bread-crumbs would be properly named *à l'Anglaise*, and is proper for masking all the larger pieces of fish that are gratined. This fish may be served with the *ragouts matelottes au vin de Bourgogne*, *à la perigueux*, with truffles, with sauces *à la Rouennaise*, *à la Marinière*, with smelts and crayfish tails *à la Venitienne*, and many other sauces.

Grosse piece de Saumon à l'Allemande—(German mode).

Cut the fish in slices two inches thick, leaving a small portion of fish to the head and the tail four inches long; take away all the blood from the inside, throw some salt over the slices very equally, and half an hour afterwards turn them; leave them thus for fifteen or twenty minutes, then wash and drain them upon napkins; butter a fish-strainer, and place the slices upon it flat, and cover the greater part of the flesh with slices of lemon cut very thin and the pips taken out; add here and there four large shallots sliced, whole white pepper, and parsley-roots cut in fillets; two hours before serving put the fish into the kettle, and place it over a bed of live ashes, with fire also at the top; thirty or forty minutes after uncover the fish, and observe that it should be firm if done sufficiently; take it off, uncover and let it cool; when serving, take away the shallots and a great part of the parsley-roots, dish the salmon on a napkin, commencing with the head and afterwards the slices according to their size, to form the fish of its original shape, and surround it with small groups of parsley; having dished it, pour into the kettle four spoonsful of hot consommé to collect all the essence of the salmon, which pass through a silk sieve; let this be well seasoned, and serve it in boats.

Saumon à la Danoise—(Danish mode).

Cut the salmon in slices as above, boil it in water with a little salt, and dish it in its original shape on a napkin as above directed; garnish it with potatoes plain boiled, and serve in sauce-boats melted butter mixed with an anchovy butter.

Des grosses pieces de Truite—(Of Trout).

The trout is a fresh-water fish: there are three sorts: the first, termed salmon-trout, is the most esteemed, its flesh is exquisite, it has the flavour and colour of the salmon, with which it has much analogy, but not being so oily, is consequently more easy of digestion: the larger trout are preferred by epicures to salmon: the second is the river trout, taken in lakes or large rivers: the flesh is delicious; the skin is of a reddish colour, whilst those taken in small streams are of a blackish hue, and the flesh paler; they deposit their fry in the months of November and December, and during these months they lose much of their flavour. Towards the month of April, and from thence to September, they are in season; choose the largest and thickest, and not too long; the clearness of the eye, and the silvery brightness of the fish are certain signs of its freshness; and the gills should be red and slimy. The salmon-trout are to be dressed when under the following denominations, precisely according to the details given for salmon under the like titles:—*grosse truite saumonée* (salmon-trout) *à l'Imperiale*, *à la Régence*, *à la Duperré*, *à la Française*, *à la Finançiere*, *à la Rothschild*, *à la Royale*, *à la Genoise*, *à l'Italienne*, *à la Marinière*, *à l'Anglaise*, *à la Marinade*, *à la Maréchal*.

Grosse Truite saumonée à la Gonthier—(So named from the Inventor).

When cleaned, rub both sides with a handful of salt, wash the trout an hour afterwards, wipe it, and fill the inside with a farce of whitings; tie up the head carefully, and lay it on a strainer (well buttered) in the kettle; pour upon it a *Mirepoix* strained through a silk sieve and moistened with two bottles of Sauterne wine, and the same quantity of maigre fish-stock, (see that article,) or simply common broth; the seasoning of the *Mirepoix* should be sufficiently salt for the fish; an hour and a half before serving make it boil, then let it simmer over a slow stove; when ready to serve, drain it, take off the skin neatly, glaze, and pour round it on the dish a garniture of truffles *au suprême*, and serve some of the said sauce in a boat.

Grosse Truite saumonée à la Moderne—(Modern fashion).

Prepare and fill the fish with quenelle of whiting, as in the last article; put it in a kettle, and strew over it a little salt, pepper, and grated nutmeg; add a bunch of sweet herbs, a clove of garlic, a bottle of champagne, and a pound of fresh butter; set it to boil; then put it into a slow oven that it may simmer gently, but continually, for two hours, and every quarter of an hour moisten the fish with the liquor, that it may receive the richness and flavour of it; half an hour before serving, take it up, remove the skin carefully, and glaze it; put it again into the oven, and glaze it a second time; ten minutes after, untie, dish, and lay round it a matelote ragoût, with champagne wine: serve some of the sauce separately.

Gross Truite saumonée au Gratin—(With browned Bread).

Clean, salt, wash, and dry the fish as in the article *à la Gonthier*, (which see,) tie up its head and lay it upon a strainer (well buttered) in a fish-kettle, pour upon it half a pound of fresh butter melted, with

two table-spoonsful of chopped parsley, two pottles of mushrooms chopped, a clove of garlic, and a shallot chopped and blanched, a trifle of ground spices, salt, pepper, and grated nutmeg; and add a bottle of Chablis wine; an hour before serving, set it to boil over a quick fire, and then set it in the oven, and proceed with it as in the last article; when serving, untie, and cover it with the raspings of bread, and drop gently some lukewarm butter over it; set it for five minutes in the oven, and afterwards dish it; adding to it one-half of its liquor, and serving the remainder in a sauce-boat.

Grosse Truite saumonée à la Polonaise—(Polonese mode).

Clean the fish as usual, and cut it on each side in the shape of a palm branch, fill the inside with a farce of pike; tie up the head carefully, and marinade it with the following articles: sweet oil, salt, pepper, grated nutmeg, the flesh of two lemons cut thin (the pips withdrawn), two onions sliced, whole parsley, and pieces of bayleaf and thyme; turn it over, from time to time, that the flavour of the seasoning may equally pervade the fish; an hour before serving, remove the trout, rub the oil over it, strew a little salt upon it, and lay it on a large gridiron rubbed with a cloth dipped in oil; then put it over a slow fire, which should be some inches wider than the gridiron; renew thefire every quarter of an hour, and after half an hour, turn the fish; lay more of the fire towards the back of the fish, as it requires more broiling; when done, dish it, laying the best-coloured side uppermost, and mask it with a ragoût of oysters, crayfish-tails, and mushrooms, in a sauce of Champagne wine.

Grosse Truite saumonée à la Vincent la Chapelle—(So named from the Inventor).

Proceed as above to marinade and broil the trout on one side only; then lay it in the kettle upon the strainer (well buttered), with the broiled side uppermost; add to it a *Mirepoix* moistened with a bottle of hock or sauterne, and passed through a tammy; make it boil, after which wet the trout, from time to time, with its liquor, letting it simmer for half an hour or more: it should, if well managed, be done enough just at the dinner time: dish it, skim the liquor, and incorporate it with a *Sauce Perigueux*, reducing it, and adding a sufficient quantity of fresh butter to render it rich and smooth; add also twenty-four button-mushrooms, twenty-four quenelles of whitings, with truffles, and ten roes of carp trimmed in escalopes; give a few boils to the ragoût, and put a portion of it round the trout, and some in a sauce-boat; place a border of fillets of soles fried *à la Horly*, and serve.

Salmon may, as well as the trout, be served *à la Gonthier*, *à au Gratin*, *à la Moderne*, *à la Polonaise*, or, *à la Vincent la Chapelle*; but they must be small, and should appear only at a table where the company is small in number; and salmon-trout may also be served *au Court Bouillon*, *à la Marinade*, or *à l'Anglaise*, accompanied with a ragoût of lobster, or Dutch sauce, or any of the sauces undermentioned: as a ragoût of crayfish-tails, with mushrooms; prawns, with mussels; oysters *à la Maître d'Hotel; sauce à la Perigueux*, *à la Provençale*, *matelotte à la Bourgignotte*, *truffes à la Perigord*, *à la Normande*, *à la Rouennaise*, *à la Marinière*, *homard à la Navarin*; also with

sauces without ragoûts, as *sauce à la Régence, à la Française, à la Parisienne, à la Venitienne, à la Provençale, au Brochet, à la Matelotte, à la Hollandaise, à la Ravigotte Printanière, à la Bordelaise;* or with melted butter with an essence of truffles, or mushrooms, anchovy, garlic, lobster, or crayfish-butters, *à la Bechamel*, or *sauce Tomata à la Parisienne.*

Petites Truites (de Seine) au bleu—(Small Trout dressed blue).

Take two trout twelve inches long, and a third one fifteen or sixteen inches in length, which last lay between the two others to give a good appearance to this lesser remove of fish; if required larger, it is but to add to the number of the trout. Choose them fat, long, and thick; take out the gills, and empty them at the same place; wash them in plenty of water, drain, and strew them with a little salt; an hour after, wash, dry, and tie them up, and lay them in a fish-kettle, throw a little salt, pepper, and grated nutmeg over them, and afterwards pour upon them a little boiling vinegar; add some fresh butter, and the *Court Bouillon* necessary; half an hour before serving, make them boil, simmer them ten minutes, and remove them from the fire; leave the fish-kettle covered, and at the instant of serving, drain the trout, untie, and dish them up upon a napkin; serve sauce with capers, and *sauce à l'Huile*, into two sauce-boats. It is essential not to scale the fish when to be served *au bleu*, as also not to forget to pour vinegar over them, which should have boiled in a preserving-pan.

Esturgeon à l'Imperiale—(Sturgeon, Imperial mode).

The freshness of the fish is known by the liveliness of the eye, the redness of the gills, and the firmness of the flesh, which should be of a yellow tint, being then more rich and delicate than when whiter; choose it short and round; having cleaned and washed it, cut off some of the fleshy parts from the belly, that it may, when dished, lay level; tie it up, and lay it in a kettle with a large *Mirepoix* moistened with a bottle of hock, another of madeira and two ladlesful of consommé, (or fish-stock, if for *maigre*,) cover it with buttered paper, and proceed in all things to dress, dish, and decorate this fish, as directed for the Saumon à l'Imperiale, (see that article,) and serve with the sauces therein specified: the piece of fish should be two feet and a half long, and taken from the fish about six inches from its head.

Esturgeon à la Napoleon—(So named from Napoleon).

Clean, and tie up a piece of sturgeon (two feet and a half in length), dress it in a *Mirepoix* moistened with three bottles of champagne, and two ladlesful of consommé; proceed with it as above directed; take off the skin, glaze, and dish it, surrounding it with a *Ragoût à la Régence*, consisting of small quenelles of whitings, with crayfish-butter, truffles, carps' tongues, and mushrooms, of each a plateful; before putting them into the sauce, mix a good piece of crayfish-butter, and a little glaze with it; the ragoût should receive scarcely a boiling afterwards; lay upon the ragoût some white roes of carp, and livers of burbots, and surround it with a garniture of fillets of soles, decorated with truffles; fix eight hatelets (skewers) garnished with truffles, crayfish, and smelts,

turned round and boiled in salt and water, (see No. 1. Pl. V.*) and always a portion of the ragoût in a sauce-boat.

Esturgeon à la Romaine—(The Roman manner).

Prepare the sturgeon in all points as the *Esturgeon à l'Imperiale;* let it become cold in its own liquor, drain, dish it on a napkin, and surround it with truffles and smelts turned round; fix ten skewers garnished with bunches of flowers; (see No. 2. Pl. V.*;) serve two sauce-boats, one with the *sauce Magnonaise,* and one with *sauce Romaine,* both cold; in which add a little of the liquor from the fish.

Esturgeon à la Grecque—(The Greek mode).

Prepare the fish as above, decorate it in festoons, of square pieces of very green gherkins two inches long, (as in No. 1. Pl. VI.†) cover it with slices of fat bacon, place upon it the roots of a good *Mirepoix,* which envelope with oiled-paper, and roast it as directed in the article ensuing; when done, clean off the roots, remove the bacon, and the scum which has risen to the surface, glaze, and dish it with the belly downwards; lay round it a ragoût of escalopes of fillets of soles sauted in butter, and fifty middle-sized mushrooms, mixed in an Italian sauce, worked with Champagne wine; add a garnish of carps' roes prepared as usual; then place upon the sturgeon ten hatelets composed of *hateraux* of fillets of soles *conti,* with truffles, and crayfish-tails; (see No. I. Pl. VI.†;) serve some of the ragoût in a sauce-boat, giving plenty of the sauce.

Esturgeon à la Beauharnois—(From the Prince of that name).

The fish being cleaned and prepared as in the article *Esturgeon à l'Imperiale,* raise the skin carefully, and trim the fish neatly; form on the top and sides a decoration, (as in No. 2. Pl. VI†,) with truffle-nails, cut square at the head and pointed at the end, and two inches in length; the fish should be punctured to receive the truffles, which place in form of a palm branch; then cover it over with slices of fat bacon tied on carefully; have four large sheets of thick paper, lay two, one upon the other, and spread upon them a large *Mirepoix,* the wine of which must be well reduced, so as to leave it oily and without any other moisture; run a strong skewer through the sturgeon, and lay it on the herbs of the *Mirepoix;* lift up one sheet of the paper immediately to cover it, then the second also, which tie to the skewer with packthread; then double the two remaining sheets, and cover the fish entirely with them, tying them on; then fasten the skewer to the spit by tying both ends tight close up to the fish; two hours before serving, put it down to roast; it should be a clear and continuous fire, for it is not so much a large and strong fire, as a gentle, but well-kept up heat, by which a good roast is obtained; baste it every quarter of an hour; when serving, uncase it, take off the bacon, and all the scum from the fish, glaze, and dish it, removing carefully the least fragment of the *Mire-*

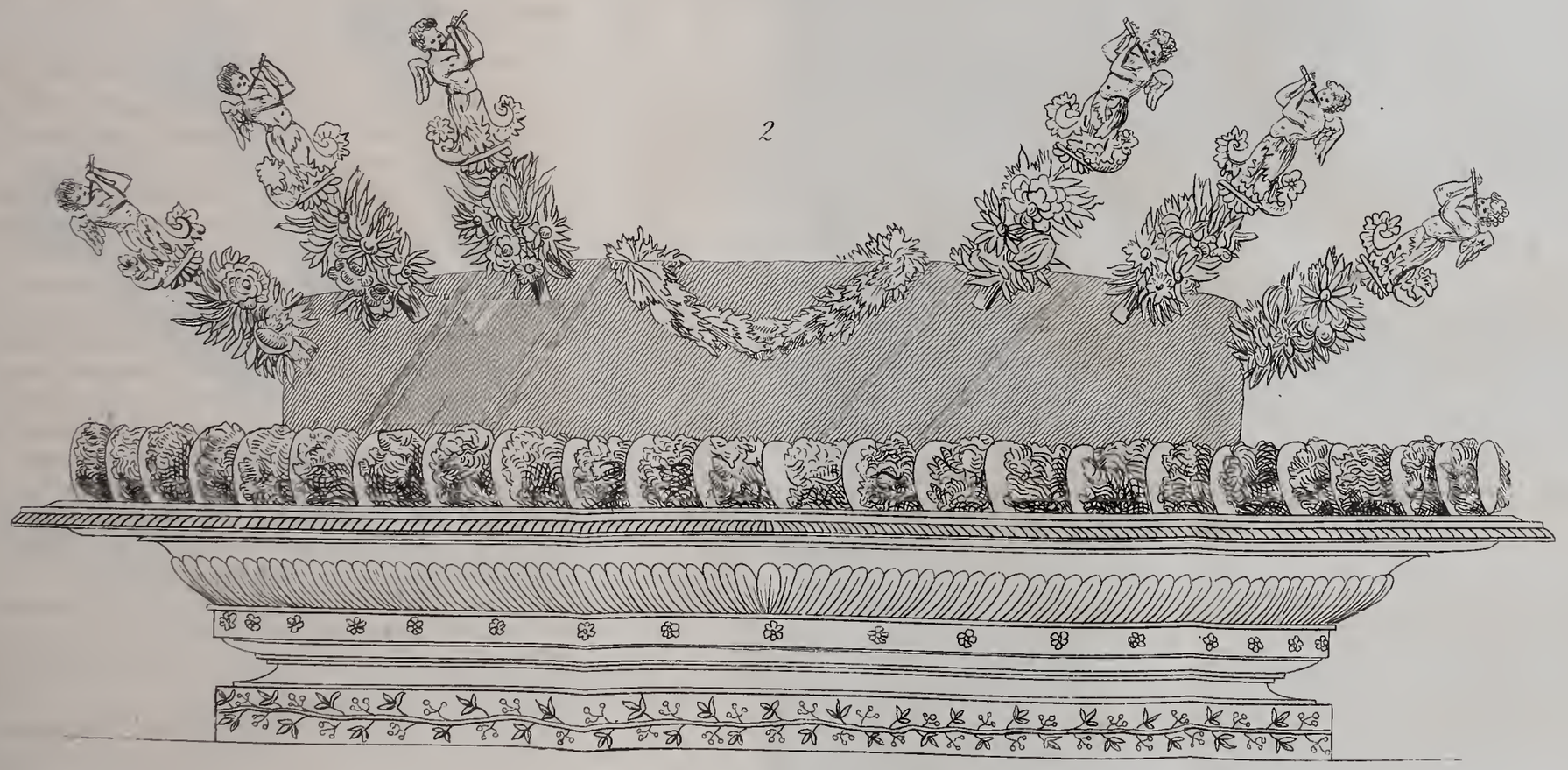
* Subjects of Plate V.:—
1. L'Esturgeon à la Napoleon.
2. L'Esturgeon à la Romaine.

† Subjects of Plate VI.:—
1. L'Esturgeon à la Grecque.
2. L'Esturgeon à la Beauharnois.

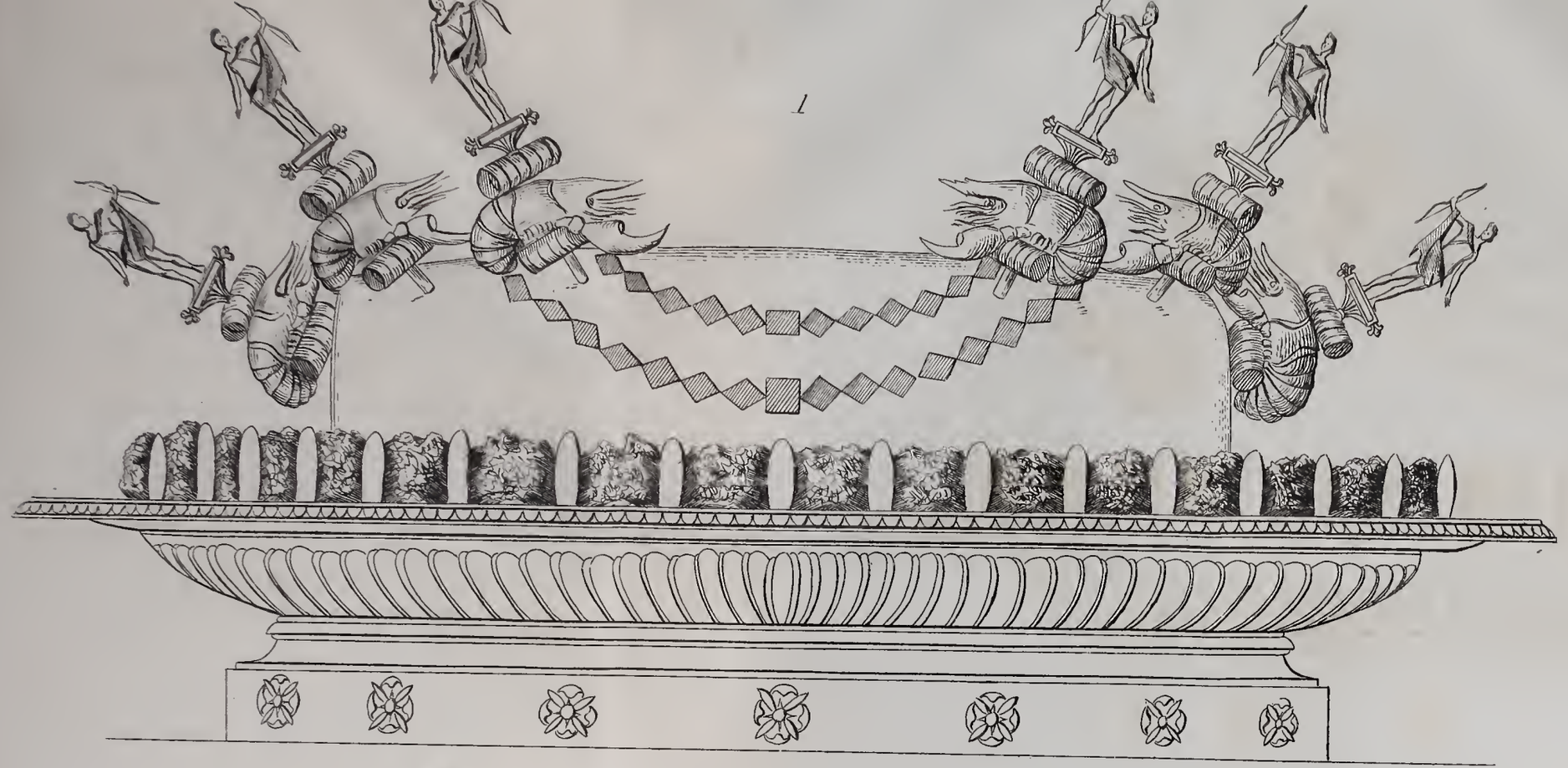
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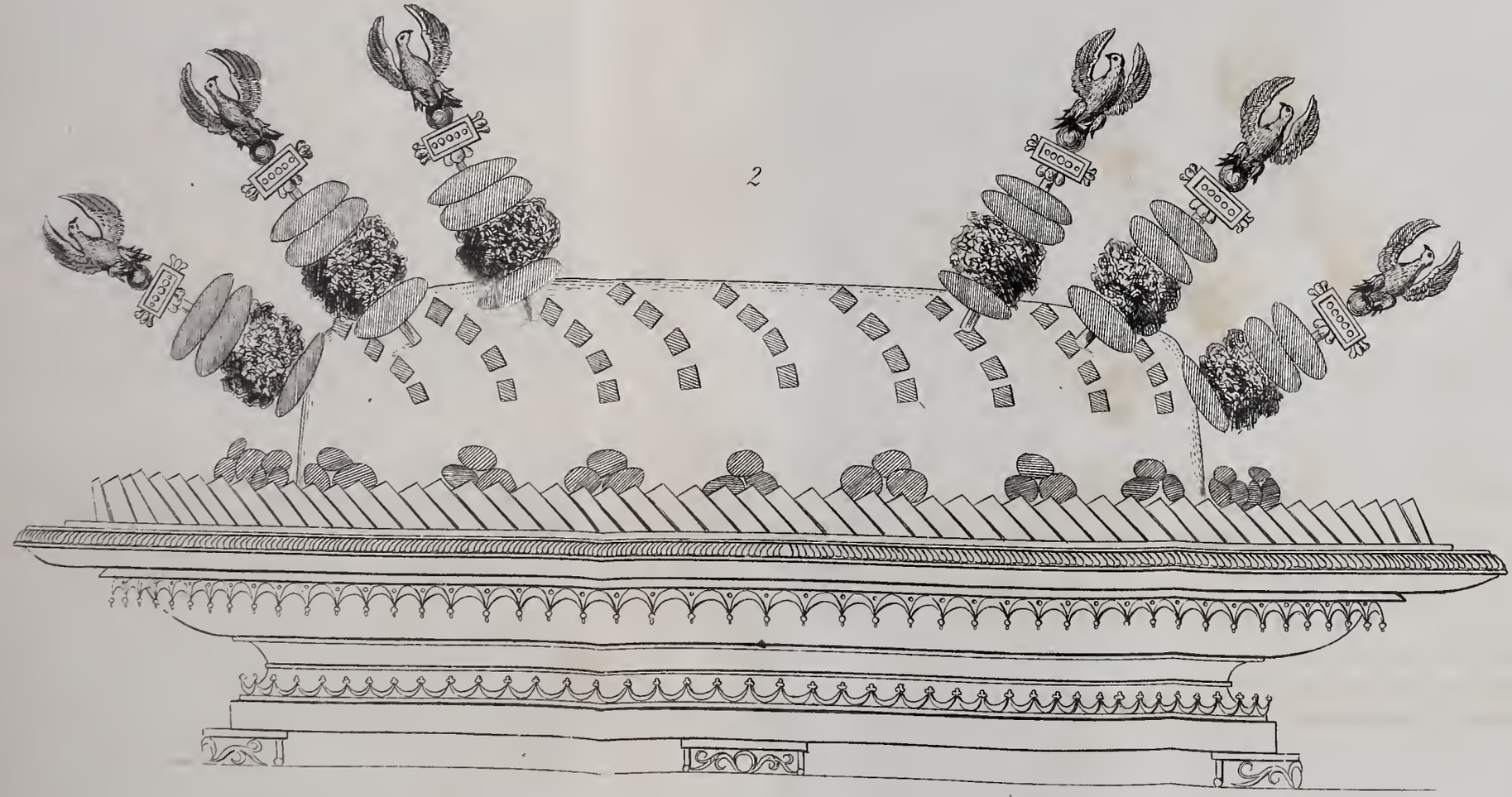
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poix; prepare a quantity of the sturgeon *sauce au vin de Madère*, mix with it some fresh butter, and a little glaze to render it relishing; add a pound of truffles cut in small columns, like the apples for a *suedoise*, and stew them in some of the sauce; add the tails of half a hundred crayfish, and a plateful of small quenelles of whitings, with anchovy-butter; surround this ragoût with a row of truffles and smelts turned round, and fix in the sturgeon ten hatelets garnished with fish-quenelles, bread crumbed and fried, and large truffles dressed in Madeira wine: (see No. 2. Pl. VI.:) serve some of the sauce separately.

Esturgeon à la Venitienne—(The Venetian mode).

Take the half of a small sturgeon, from four to five feet long, (towards the head it is the best,) clean, wash, drain, and tie the jaws up with packthread, and stew it in a *Court Bouillon;* when about to serve, take it up, remove the skin carefully, glaze, and surround it with a matelotte *au vin de Bourdeaux* (with claret) of eels; to which add four handsful of mushrooms and their liquor, and some anchovy-butter, but the least possible: serve some of the sauce in a sauce-boat.

Esturgeon à la Perigord—(With Truffles).

This is the same as in the last article, but serving it with truffles, and a *sauce à la Financiere;* serving some of the sauce separately.

Esturgeon à la Mariniere—(The Seaman's manner).

Proceed with this as for the sturgeon *à la Venitienne*, surrounding it with a ragoût *à la Mariniere*, and serving some of the same sauce in a boat.

Esturgeon à l'Italienne—(With an Italian Sauce).

Proceed as for the sturgeon *à la Venitienne*, serving it with a ragoût of carps' roes and mushrooms in an Italian sauce, with champagne, with a part of the sauce in a boat.

Esturgeon à l'Indienne—(Indian manner).

Proceed as directed for the sturgeon *à la Venitienne*, surrounding it with a ragoût of the fillets of plaice, small quenelles of eel, and mushrooms, in a currey-sauce; serve a part of the sauce in a boat.

Esturgeon à la Chinoise—(Chinese mode).

Prepare this as directed for the sturgeon *à la Venitienne*, laying round it a ragoût of mushrooms, oysters, mussels, and crayfish-tails, in a currey-sauce, and garnishing it with croquettes of rice, not too much boiled in consommé, adding a little allspice ground, and anchovy-butter.

Observation.—There is no fish which can be served with a greater variety of sauces than the sturgeon; and if for maigre, it may be served also with any of the sauces formed of melted butter, but they should be of a high flavour: when dressed in a *Court Bouillon*, it may be served with any of the sauces following: Régence, Bourgignote, Genoise, Bourdeaux or Madeira wine, Turtle, Tomata, the Poivrade, the Ravigotte, the sauce au vin de Rhin (Hock), the Provençale, Hollandoise au suprême, Venitian, and Richelieu: if dressed as directed for sturgeon *à*

l'Imperiale, the following sauces may be served with it, viz.: the Française, Parisian, Navarin, de Rigny, la Duperré, Royale, Financiere, la Gonthier, Moderne, la Rothschild, la Laguipierre, la Vincent la Chapelle, garnishing it with the various ragoûts and hâtelets detailed under these heads.

Esturgeon au Gratin—(With browned Bread).

Clean, and take off the skin from the fish, trim it neatly; take off a portion of the belly, part of which cut in escalopes, and throw salt over them; an hour after, wash, and drain them; put the large piece into a brazing-pan, and the escalopes also; cover it with a pound of fresh butter, four pottles of chopped mushrooms, four spoonsful of chopped parsley, and two shallots chopped and blanched, a little salt, pepper, grated nutmeg, and two bundles, each formed with two cloves, half a bayleaf, a clove of garlic, a little thyme and basil; add a bottle of champagne; cover, and set it to boil; then proceed to finish, and serve it as directed in the article *Turbot au Gratin*.

Esturgeon farci et glacé au four—(Forced and glazed in the oven).

Take off the skin, trim, and salt the fish as above, but leave it entire; and fill it with whiting-quenelle; tie bards of bacon round it, and with them retain the farce, as the fish is cut in half; then lay it on the drainer in the brazing-pan, throw over it salt, pepper, and grated nutmeg; add one pound of fresh butter, two bottles of wine, (Sauterne, Chablis, or Champagne,) and two bundles of herbs, seasoned as in the last article; cover the kettle, set it to boil, then let it simmer slowly, with fire above and below it; or if the oven is hot, make use of it; wet the fish every quarter of an hour with its liquor; two hours and a quarter afterwards, take it up, take off the bacon and glaze it; then place it in the kettle, uncovered, and set it in the oven; or else put on the cover, with plenty of fire on it, and a quarter of an hour after, dish it, pass the liquor through a silk sieve, put part of it into an Italian or turtle sauce, or the Financiere; to which add fresh butter sufficient to render the sauce full and smooth; pour half of it round the fish, which glaze a second time, and serve the rest in a boat.

Esturgeon à la Maréchal—(The Marshal's mode).

Prepare the fish with slices of bacon, &c., as in the last article; after two hours and a quarter boiling, take it up, and remove the bacon; and follow the process detailed in the article *Saumon à la Maréchal*, (which see,) then drain, and dish it, serving round it an Italian or poivrade sauce, worked with a third part of the liquor of the fish, and mixing with it a piece of cold butter: serve some of the sauce in a boat.

Esturgeon à la Marinade—(Marinaded).

Prepare the fish as usual, dress it in a marinade, (made as directed in the article *Marinade cuite*,) then remove the skin, trim the sturgeon neatly, dish, and mask it with the *sauce au vin de Rhin* (Hock).

Esturgeon à la Hollandaise—(Dutch manner).

Place the sturgeon in boiling water, with salt sufficient to flavour the fish; after boiling slowly for an hour and a half, take it up, remove the

skin, trim, and dish it, pouring over it the *sauce à la Hollandaise aux suprême*, (Dutch sauce).

Esturgeon à l'Anglaise—(English manner).

Prepare the fish as in the last article, and mask it with *sauce au beurre à la Laguipierre*, in which you mingle the flesh of a large and fresh lobster cut in dice.

Esturgeon à la Russe—(Russian manner),

Is as above, serving the *sauce à la Russe* in two sauce-boats.

Esturgeon à la Romulus—(From Romulus, the Founder of Rome).

Take the skin carefully, without touching the flesh, from a handsome piece of sturgeon, throw a handful of salt over it; an hour after, wash, and wipe it, tie it up and lay it on the drainer in a kettle; pour over it an essence formed as follows: slice four carrots, four onions, two pottles of mushrooms, whole parsley, two cloves of garlic, two bay-leaves, a sprig of thyme, basil, four cloves, a pinch of mace, some pepper, a little salt, and a pint of sweet-oil; sweat these lightly over a slow fire, stirring them with a wooden spoon; then add two ladlesful of consommé, and let it simmer for an hour and a half, squeeze it through a tammy, and pour it over the fish, which season with salt, pepper, grated nutmeg, and the flesh of two lemons sliced (with the pips taken out) and laid upon the fish; add a bottle of champagne; cover the kettle and set it over a quick fire; when it boils, lay fire on the top and underneath, that the fish may simmer slowly for two hours; wet the fish with its liquor every quarter of an hour; when ready to serve, pass the liquor through a silk sieve, without suffering the least particle of the oil to go through: reduce this liquor to a demi-glaze, one-half of which add to the *sauce à la Romaine;* when it boils, work smoothly into it eight ounces of cold butter; pour one-half of the sauce upon the dish, on which lay the sturgeon, glazed with its own reduced liquor, and serve the remaining sauce in a boat.

Esturgeon à la Napolitaine—(Neapolitan method).

Proceed exactly as in the last article, and when the liquor is reduced as above, add one-half to the *sauce à la Napolitaine;* glaze, and dish up the fish as above.

Esturgeon à la Sicilienne—(Sicilian method).

Proceed as detailed in the article *Esturgeon à la Romulus*, mixing one-half of its liquor when reduced to the *sauce à la Sicilienne;* glaze, and dish up the fish as before.

Esturgeon à la Milanaise—(Milanese method).

Proceed as detailed in the article *Sturgeon à la Romulus*, adding one-half of the liquor when reduced to a demi-glaze, to the *sauce à la Milanaise;* glaze, and serve the fish as before.

Esturgeon à la Florentine—(Florentine method).

Proceed as directed in the article *Esturgeon à la Romulus*, mixing

one-half of the liquor when reduced to a demi-glaze to the *sauce à la Florentine;* glaze the fish, and serve as before.

Esturgeon à la Piemontaise—(Piedmontese method).

Proceed as in the article *Esturgeon à la Romulus*, mixing one-half of the liquor when reduced to a demi-glaze to the *sauce à la Piemontaise;* glaze, and serve the fish as before.

Esturgeon à la Portugaise—(Portuguese method).

Proceed as in the article *Esturgeon à la Romulus;* mask it with the *sauce à la Portugaise*, in which you have mingled one-half of the reduction of its liquor with eight ounces of butter, and the juice of a lemon.

Soles à la Colbert—(Soles, from the inventor).

The freshness of the sole is known by the whiteness of the skin, the brilliancy of the eye, the red tint of the gills, and its firmness when handled; make choice of two very large ones, skin and clean them, cut off their heads slantwise, and the fins; throw over them a little salt, pepper, the juice of a lemon, an onion cut in rings, parsley, a bayleaf cut in four pieces, and a few sprigs of thyme, and every half hour rub them with this seasoning; after an hour and a half, or two hours, remove these seasonings carefully from them; make an incision on both sides from head to tail along the principal bone; then dip them in milk, flour them, beat up six whole eggs, and cover them entirely with it, drain them, and lay them in bread crumbs, in which mingle a spoonful of grated Parmesan, which gives them a fine colour in frying; when the soles are crumbed, pass the knife along the incisions to quicken their cooking; have a large oval stewpan half filled with hot frying fat, lay the soles on a wire frame made to fit the pan, with a handle at each end, and put them into the pan; when they begin to colour, place the pan at the corner of the stove, that they may fry gently for twelve or fifteen minutes, then replace them on the fire, to obtain a fine colour; when finished they should be firm, and their surfaces crisp; twenty, to twenty-five minutes are sufficient to do them; take them up and drain them on a napkin; raise the fillets carefully to keep them whole, lay the under fillets on the dish, spread over them a good *maître d'Hôtel* of eight ounces of butter, and lay the upper fillets on, so that each sole takes its usual form; pour round them a demi-glaze of fish, roots, or any other, and serve, adding in a sauce-boat a *maître d'Hôtel* melted only. Some practicians make but one incision in the sole, and when it is done, they carefully raise the two upper fillets, take out the bone, lay in the *maître d'Hôtel*, and re-form the sole as at first; but the first-mentioned method is preferable for carving; the addition of the demi-glaze renders the *maître d'Hôtel* more rich; they may also be fried when simply floured, without bread crumbs, and the colour is equally good, but with bread crumbs they are preferable.

Soles à l'Ecossaise—(Scotch method).

Prepare and fry the soles as above, raise the fillets, then place them on the dish in their original shape, and mask them with a lobster sauce; garnish with potatoes cut in shapes of olives, and boiled in salt and

water; serve some of the sauce in a boat. These soles may also be served with the sauce *à la Vénitienne*, *Hollandaise*, &c., and then they take their name from the sauce made use of.

Soles à la Mongoffier—(Probably from the Inventor).

Marinade two very large soles as above directed, then clean them from their seasoning, and lay them on a fish-drainer (buttered) of an oval kettle of such dimensions that the soles can lay separate; mask them all over with a quenelle of whiting with an essence of mushrooms, and spread it an inch in thickness with the blade of a knife dipped in warm water; then form (with a hundred crayfish tails) upon them some rosettes, and place them in the kettle; pour round them a bottle of Sauterne, and half a pound of fresh butter melted with a little salt, pepper, and grated nutmeg; cover them with buttered paper; set them to boil very slowly, but continually, and moisten them with their liquor every ten minutes (put a little fire on the top of the kettle); half an hour after, drain and dish them, put them in the hot closet, skim and reduce their liquor over a strong fire to a demi-glaze, and mingle one half of it in a *sauce à la Française* whilst boiling, and to which you add fifty small mushrooms, then take it from the fire, and work into it four ounces of crayfish butter and two ounces of fresh butter; mask the soles with it, and surround them with a garniture of fillets of whitings, *conti* with truffles; serve some of the sauce in a boat.

Soles à la Perigord—(So named from a province in France).

Marinade two soles as in the article *Soles à la Colbert;* let them lay an hour, then dry them; mask them an inch in thickness with a quenelle of whiting, in which mingle a large black truffle (raw) chopped, which make smooth afterwards with a paste-brush dipped in white of egg, then strew over the surface a large black truffle chopped; this done, lay them on a strainer thickly buttered, and set them to boil slowly, and without ceasing for half an hour, with half a bottle of Champagne, half a pound of fresh butter, a little salt, pepper, and grated nutmeg, moistening the fish every ten minutes with their liquor; dish and put them into the hot closet, skim and reduce the liquor to a demi-glaze, of which put two-thirds into the *sauce à la Regence*, and work into the sauce four ounces of fresh butter and the truffles appertaining to the said sauce; then mask the soles with two-thirds of the sauce, and garnish them with a border of very white carp roes, prepared as usual; send the remainder of the sauce in a boat.

Soles à la Londonderry—(So called from the Nobleman of that name).

Marinade two soles as before for an hour, then wipe them dry; mask them entirely an inch in thickness with a quenelle of whitings with crayfish butter, and make it smooth with the blade of a knife dipped in warm water, then put them on a strainer well buttered, adding half a bottle of white Sauterne, half a pound of fresh butter, salt, pepper, and nutmeg; proceed in their dressing as in the article *Soles à la Mongoffier;* and when their liquor is reduced to a demi-glaze, add half of it to a *ragoût au suprême*, working into it four ounces of fresh butter, dish and serve as before.

Soles à la Genlis—(From the celebrated Madame de Genlis).

Marinade for an hour two large soles as before, then wipe them dry; raise the two fillets on the upper side, and take out the bone, but leave the fillets so as they all hold together, lay them on a large stewpan cover, and mask them entirely with whiting quenelle half an inch in thickness, fold the two fillets over, that the fish may re-take its original shape, and then spread over them whiting quenelle half an inch in thickness, making it smooth with the blade of a knife dipped in warm water; lay the soles in the kettle on a strainer well buttered, and add half a bottle of very good Chablis wine, half a pound of fresh butter, salt, pepper, and nutmeg; place them over a quick fire, and when they boil, let them go on slow and regular, wetting them every ten minutes with their liquor; when they have boiled from twenty-five to thirty minutes, take them up and mask them with a thickly-reduced bechamel; then replace them in the kettle with fire above and below, that the bechamel may become lightly coloured; after which, drain the soles, dish and set them in the hot closet; skim the liquor, and reduce it over a strong fire to a demi-glaze, and mingle one-half of it in a bechamel sauce with mushrooms, with four ounces of fresh butter; pour two-thirds of it round the soles, and serve the remainder in a boat.

Soles farcies et glacées au four—(Forced and glazed in the oven).

Prepare, marinade, bone, and force two large soles as in the last article; boil them in the same manner for forty-five minutes; then carefully skim and reduce the liquor to a glaze, with which mask the surfaces of the fish, and put them into the oven for five minutes to dry; glaze them a second time, dish the soles on a dish, in which pour the *sauce à la Hollandaise au suprême*, to which you have added half of the glaze and four ounces of Fresh butter; serve some of the sauce in a boat.

Soles à la Polonaise—(Polonese mode).

Prepare, marinade, and bone the soles as above; spread upon them half an inch in thickness a quenelle of whitings, with the least possible anchovy butter mixed with it; fold them up, and again mask them with quenelle, and proceed as in the last article (using half a bottle of Hock and the usual seasonings), reduce the liquor to a glaze; then glaze, dry in the oven, and re-glaze the fish as above; then lay upon them tastefully a large palm-leaf of fillets of soles *conti* with truffles, prepared for this purpose, and passed off in butter; dish, and pour round the fish the *sauce à la Regènce*, adding to it half of the glaze and four ounces of fresh butter; serve one-third of the sauce in a boat.

Soles à la Calcutta—(As a Curry).

Prepare, marinade, and bone the soles as the *Soles à la Genlis;* spread half an inch in thickness quenelle of whitings, in which mix a slight infusion of saffron, and a pinch of Cayenne pepper; fold up the soles and mask the outside with the same farce, and of the same thickness; boil them gently in salt and water for forty-five minutes, then dish and cover them with two-thirds of the sauce *Karic à l'Indienne* (curry), mixing with it four ounces of butter and button mushrooms; serve the rest of the sauce in a boat.

Soles farcies au gratin—(Forced and browned in the oven).

Marinade two soles as in article *Soles à la Colbert;* mask them with whiting quenelle one inch thick; dress them as usual, using half a bottle of Chablis wine; after forty minutes boiling, mask them with very fine raspings, wetting them afterwards with warmed butter, return them to simmer for five minutes with fire above and below; dish them, reduce one-half of their liquor, which mix with the white Italian sauce, serving one-third of this sauce in a boat.

Soles à la Pompadour—(So named from Madame Pompadour).

Marinade, farce, and dress the fish as above directed; twenty-five minutes after drain and mask them with the *sauce Anglaise* (four ounces of butter warmed, and mixed with five yolks of eggs, a little salt, pepper, and nntmeg), on which strew very fine crumbs of bread, mixed with a little grated Parmesan, flatten them with the blade of a knife, and drop warmed butter upon them; put them in the oven, or else lay lighted charcoal upon the cover, to colour the soles; dish them; skim and reduce the liquor to a demi-glaze, of which put one-half with four ounces of fresh butter into the *sauce à la Parisienne;* serve two-thirds of it with the soles, and the remainder in a boat.

Soles en matelotte Normande—(With the sauce so named).

Prepare, marinade, and bone the soles as above directed; but farce them with a *maître d'Hôtel* of four ounces of fresh butter; thus prepared, lay them in the kettle upon a strainer, with half a bottle of white wine, let it boil, and moisten the fish with their liquor from time to time, strew over them a little salt, pepper, nutmeg, and the juice of a lemon; let them simmer with fire above and below, and thirty-five minutes afterwards dish them, reduce the liquor, and strain it through a silk sieve, and add it to the ragoût *à la Normande;* pour two-thirds of it over the fish, place round them fourteen croutons of bread, rather thick, and one inch and a quarter wide; fried of a light colour and glazed; serve the remaining ragoût in a boat.

Soles en Matelotte à la Rouennaise—(Rouennese mode, as a Matelote), Is the same in all respects as the last, using the *ragoût à la Rouennaise* in lieu of that therein named.

Soles en Matelotte à la Parisienne—(Parisian mode, as a Matelote).

The soles being in all points dressed as directed in the article *Soles à la Genlis;* reduce their liquor, and add it to the *ragoût maigre au Vin de Champagne*, then mix with it four ounces of butter, a little pepper, nutmeg, and the juice of a lemon; pour two-thirds over the fish, and garnish them with large crayfish glazed, having a fillet of soles *conti* with truffles laid over them, and prepared like the fillets of fowl for the eggs for a casserole; serve, with the remainder of the sauce in a boat.

Soles grillées à la Maréchal—(Broiled, the Marshal's mode).

Prepare, marinade, and fry two large soles as directed in article *Soles à la Colbert*, but without bread crumbs; when they are again cold, trim and mask them with four ounces of butter made lukewarm,

and mixed with a little salt and six yolks of eggs, then dip the soles into very fine bread crumbs, mixed with a little grated Parmesan cheese; press the soles to give them a good form, and drop a little warmed butter upon them; twenty minutes before serving, lay them on a gridiron rubbed with an oiled cloth; put them over a slow fire, observing that they should be of a fine light colour, turn them to colour the other side, by turning the gridiron over upon a baking sheet, and then replacing the soles, dish and pour round them the *sauce à la Richélieu*, or otherwise the *Vénitienne* or *maître d'Hôtel*, always adding four ounces of butter to either of them, a little glaze, and the juice of a lemon.

Soles à la Villeroy—(From the Inventor).

Prepare and fry the soles (without bread) as the *Soles à la Colbert;* when cold, trim and glaze them; a quarter of an hour after, cover them above and below with the sauce for hatelettes, mask them with bread crumbs, and then dip them again into the eight eggs beaten up like an omelette, again dip them in bread crumbs, with a little Parmesan cheese mixed; give the fish a neat form, and at dinner-time put them on a wire frame, into a stewpan of hot fat; when of a fine colour, drain and dish them on a napkin; serve in a boat, a spring ravigote sauce, or a ragoût of mussels and crayfish.

Soles à la Germanique—(German mode).

Prepare two soles as the *Soles à la Colbert;* strew on both sides a little salt, an hour after wash, drain, and wipe them dry, lay them on the fish-strainer well buttered, throw pepper and a little nutmeg and three shallots chopped coarsely over them, and mask them with slices of lemon, with the pips taken out; as also two large parsley-roots scraped and cut into fillets, as for the *Julienne* soup, and some grains of whole white pepper; cover and place fire above and below, but to go gently; half an hour afterwards observe if the soles are firm to the touch, if so, they are done; dish them upon a napkin neatly folded, remove the shallots and a part of the parsley-roots into a small stewpan, pour over the strainer two spoonsful of hot consommé to collect the essence of the fish, return it into the stewpan with the roots, make it boil, and pass it through a tammy, and serve it in a large sauce-boat. These soles are served cold, or lukewarm at the utmost, and the sauce also.

Soles à la Viennoise—(Viennese mode).

Prepare, and dress the soles as in the last article; remove the lemon, and put half of the shallots and parsley-roots into a small stewpan, pour two spoonsful of consommé upon the strainer to collect the essence of the fish, which put into the small stewpan, make it boil, mixing with it four ounces of butter mixed with a spoonful of flour; the sauce thus thickened, add a pinch of nutmeg, and a little glaze; strain, and mix it with a Dutch sauce, and add a spoonful of chopped parsley blanched; put two-thirds over the fish when dished, and the remainder in a sauce-boat.

Soles à la Hongroise—(Hungarian mode).

The soles being prepared as directed in the article *Soles à la Germanique*, pour a spoonful of boiling consommé into the kettle to obtain

all the essence, which reduce to a demi-glaze, and pass it through a tammy into a small stewpan containing a sauce of Hock wine for pike, and to which add the soft lobes of six dozen of oysters blanched, forty button mushrooms, with their liquor, four ounces of fresh butter, and a pinch of nutmeg: this ragout should not boil lest the oysters become hard; pour two-thirds of it over the soles, and serve the rest in a sauce-boat.

Soles grillées au Suprême—(Broiled, with Suprême sauce maigre).

Marinade two large soles as the *Soles à la Colbert*, then drain them from their seasoning; oil them well, and lay them on an oiled gridiron, place them over a gentle but continued fire; half an hour before serving, when they have acquired a light brown colour, turn them to colour the other side; half an hour's broiling is sufficient, if over a clear fire; when they are done, dish, and pour over them the *ragoût maigre au suprême*, serving some of it in a boat.

Soles à l'Anglaise—(English manner),

Are plain boiled in water, with a little salt for thirty-five minutes, drain, and dish them on a napkin neatly folded, garnished with potatoes formed of a large olive-shape and boiled in salt and water, and also bundles of parsley-leaves; serve lobster-sauce with them, in which mingle a little glaze, butter, pepper, salt, grated nutmeg, and juice of lemons; serve this in two boats.

Soles à la Hollandaise—(Dutch manner).

Boil the fish as in the last article; dish them, and serve in a sauce-boat ten ounces of fresh butter made lukewarm only, in which add salt, pepper, grated nutmeg, and the juice of a lemon.

Soles à la Vénitienne—(Venetian manner).

Boil the fish as in the article *Soles à l'Anglaise;* dish, and serve with them the *sauce à la Vénitienne*, in which add a little glaze, fresh butter, salt, pepper, grated nutmeg, and tarragon vinegar; also the fillets of a small eel sautéd in escalopes, twenty-four mushrooms, and twenty-four tails of crayfish; mask the soles with this ragout, and garnish with fillets of soles fried; serve a third part of the ragout in a boat.

Soles à la Parisienne—(Parisian manner).

Boil the soles as above; dish, and mask them with the *ragoût à la Parisienne*, garnishing them round with fillets of whitings, bread crumbed and fried of a light colour; serve part of the ragout in a boat.

Soles à la Mariniere—(Sailors' mode).

Prepare two soles as the *Soles à la Colbert;* boil them in salt and water, drain, dish, and mask them with the *ragoût à la Mariniere*, and garnish them round with carp roes; serve a third part of the ragout in a boat.

Soles à la Genoise—(With the Genoese sauce).

Prepare and boil the soles as *Soles à l'Anglaise*, dish, and mask them with the *ragoût à la Genoise*, in which add a little glaze, butter, pepper, and grated nutmeg; surround the soles with large mushrooms, but very white, and serve a portion of the ragout in a boat.

Soles à la Soubise—(With the Purée of Onions).

Boil the soles as *Soles à l'Anglaise*, dish, and mask them with the *ragoût à la Soubise;* to which add a little glaze and fresh butter; garnish the soles round with smelts boiled; serve a portion of the sauce in a boat.

Soles à la Provençale—(With a *Provençale* sauce).

Boil two large soles as *Soles à l'Anglaise ;* dish, and mask them with a *ragoût à la Provençale*, and garnish them with a border of mackerel roes fried; serve a portion of the sauce in a boat.

Merlans à la Colbert—(Whitings, from the Inventor).

Marinade five large whitings as directed in the article *Soles à la Colbert*, crumb, and fry them of a fine colour, drain, and lay them on a dish containing a Maître d'Hôtel sauce made with half a pound of fresh butter; serve one-third of it in a boat (melted only).

Merlans à l'Ecossaise—(Scotch method)

Are served exactly as the *Soles à l'Ecossaise* (which see).

Merlans à la Mongoffier, Merlans à la Perigord, à la Genlis, farcies et glacés au four, farcies au gratin, à la Pompadour, à la Villeroy, à la Maréchal, et à la Germanique. These are all formed according to the details given for soles under these respective titles; as also *Merlans à la Polonaise, à la Calcutta, grillés au Suprême, à la Viennoise, à la Hongroise, matelotte Normande, à la Rouennaise et à la Parisienne.*

Merlans aux Fines Herbes—(With sweet Herbs).

Clean, wash, and dry five large whitings, fill the insides with quenelle of whitings, and lay them in a kettle on a strainer well buttered; cover them with eight ounces of fresh butter, in which you have mingled salt, pepper, and grated nutmeg sufficient for their seasoning; add two pottles of chopped mushrooms, two spoonsful of chopped parsley, and a small shallot chopped and blanched, the juice of a lemon, and half a pint of Chablis wine; half an hour before serving, make them boil, moistening them from time to time with their liquor, then let them simmer gently with a little fire above and below; when ready to serve, drain and dish them; pour their liquor over them, and serve.

Merlans à la Maître d'Hôtel—(With the Maître d'Hôtel sauce).

Farce, as above, five large whitings, and cover them when in the kettle with half a pound of fresh butter melted only, to which add three spoonsful of chopped parsley, the juice of two lemons, salt, and pepper, which is necessary to give them a good seasoning; simmer them with fire above and below for twenty-five minutes; dish, and pour over them the maître d'hôtel, garnishing them with potatoes cut in shape of olives, and boiled in salt and water.

Observations.—Soles may be served as these two last articles, or the whitings boiled simply in salt and water, following the details given for the *Soles à l'Anglaise*, and serving any of the sauces with them therein named.

Carrelets farcis à la Bourgeoise—(Plaice farced, Citizen's manner).

Marinade a large plaice as directed in the article *Soles à la Colbert;* mince a large onion, and fry it lightly in four ounces of fresh butter, then let it simmer in a ladleful of stock to reduce the onion to a pulp; add four ounces of crumb of bread made soft either in milk or stock, dry these for some minutes over a slow fire, after which pound them with four yolks of eggs, a little salt, pepper, grated nutmeg, and some spoonsful of milk, to render this farce delicate; add two spoonsful of chopped parsley; take the plaice from the seasonings, and cover the white side with this farce, of the same thickness from head to tail, lay it in a kettle on a strainer, and dress it with half a pound of fresh butter and half a bottle of white wine; let it go slowly for forty-five minutes; dish and pour its liquor over it. Flounders may be served in all the different modes described in the chapter on Soles.

Aloses de Seine à la Gauloise—(Shad, in the French fashion).

Choose them large, and with soft roes, scale and empty them without damaging the roes, from which remove the blood-stained fibres, and let them soak in cold water, as also six roes of carp; wash and dry the fish, and with a knife make slight incisions on the back as fancy directs, and marinade them as directed in the article *Soles à la Colbert*, adding half a pint of sweet oil; let them remain two hours, and one hour before dinner drain them; fill the inside with a farce of eels, with the addition of a spoonful of good soubise, tie up the gills that the farce may be retained; rub a gridiron with oil, and broil the fish as directed for the turbot *grillé;* when done, dish and mask them with the sauce *à la Française*, to which add twenty-five mushrooms with their liquor reduced, as many crayfish tails, the lobes of six dozen of oysters blanched, and twenty-four small quenelles of the eel farce; dress the roes as usual, drain, and lay them round the fish in three groups, and surround the whole afterwards with fillets of eels fried (*à la Horly*); serve a portion of the sauce in a boat.

Aloses de Seine à la Purée de Champignons—(With a Purée of Mushrooms)

Are prepared as above, and served with a *purée* of mushrooms.

Aloses de Seine à la Purée d'Oseille—(With a Purée of Sorrel)

Are the same; then glaze, and lay them on a *purée* of sorrel.

Aloses grillées à la Hollandaise au Suprême—(Broiled, with a Dutch Sauce)

Are prepared as before; dish, and mask them with a Dutch sauce, and garnish with a border of small potatoes boiled.

Aloses de Seine farcie à la Lutèce—(Forced).

Farce, and broil the fish as before; mask them with a tomata sauce *à la Parisienne*, and garnish it with tomatas farced with the same farce as the fish; dress these in an excellent consommé, with fire above and below.

Aloses de Seine à la Soubise—(With a Purée of Onions).

Prepare the fish as before; dish, and mask them with a soubise of a light, rich, and smooth *purée*, and garnish with smelts turned in rings, and boiled in salt and water.

Aloses de Seine à la Bourgeoise—(Citizen's mode).

Marinade and fill the inside of the fish with the farce detailed in the article *Carlets à la Bourgeoise;* then broil them as usual, dish, and mask them with a liaisoned maître d'hôtel sauce, and garnish with small olive-shaped potatoes boiled.

Aloses de Seine à l'Irlandaise—(Irish mode).

Prepare them as the *Aloses à la Gauloise*, but using quenelle of whitings with crayfish butter, and mask them with the sauce *au beurre d'Ecrivisses.*

Aloses à la Bruxelloise—(Brussels mode).

Prepare them as usual, but mingle anchovy butter with the farce of the whitings, and mask them with the *sauce à la Flamande*, and garnish with croquettes of potatoes fried of a fine colour.

Aloses à l'Anglaise—(English manner).

Farce the fish with the quenelle of whitings mixed with a lobster butter, tie them up as usual, and boil them in salt and water slowly, from thirty to forty minutes; dish, and mask them with a lobster sauce, cutting the meat in small dice and adding to it; garnish with a border of olive-shaped potatoes fried in butter.

Aloses à la Hollandaise—(Dutch manner).

Farce the fish with a quenelle of pike, and finish as before; dish, and mask it with butter simply melted, to which add salt, pepper, grated nutmeg, and the juice of a lemon; surround it with a border of olive-shaped potatoes boiled.

Aloses à la Ravigotte Printaniere—(With the Spring Ravigote sauce).

Prepare the fish as in the article *Aloses à l'Anglaise*, and mask with the sauce *Ravigotte Printaniere;* garnish with potatoes of an olive-shape boiled. These fish may also be served (either boiled or broiled) with the Venetian sauce, *Pluche de Cerfeuil, Beurre d'Ail*, &c.

Macqueraux à la Maître d'Hôtel—(Mackerel, with Maître d'Hôtel sauce).

Choose five large, fresh, soft-roed mackerel; cut off the fins and points of the head, make an incision an inch deep down the back, and lay them on a dish; strew salt and pepper over them, with half a pint of sweet oil, an onion cut in rings, and whole parsley; roll the mackerel from time to time in this marinade, and half an hour before serving rub a gridiron with oil, wipe the fish, throw a little salt over them, and lay them on the gridiron over a slow fire, an inch distance apart, until of a good colour; then turn them till coloured on that side, and afterwards lay them on their backs for five minutes; dish them, and open the flesh

on the back with a spoon, and introduce butter mixed with salt, pepper, chopped parsley, and the juice of two lemons.

Macqueraux à la Bordelaise—(Bourdeaux manner).

Take the roes from five fine mackerel, fill the inside with a whiting quenelle, sew them up and marinade them as in the last article ; an hour after, drain and broil them as before: it is necessary to broil them over a very slow fire, that the back (not being opened) and the farce may be done ; give them from forty to forty-five minutes ; dish, and mask them with white mushroom sauce.

Macqueraux à la Provençale—(With the Provençale sauce)

Is the same process entirely as the last, masking them with the *ragoût maigre à la Provençale.*

Macqueraux à la Ravigotte Printaniere—(With the Spring Ravigote sauce).

Prepare the mackerel as directed above ; dish, and mask them with the sauce *Ravigotte Printaniere*, and garnish with potatoes of an olive-shape, coloured in butter.

Macqueraux à la Parisienne—(Parisian manner).

Farce the mackerel with quenelle of whitings with crayfish butter, broil them without cutting the back ; dish, and mask them with the ragoût entitled *matelotte à la Parisienne*, and garnish with crayfish glazed.

Macqueraux à la Normande—(With the Ragoût so named).

Prepare and marinade five mackerel as in article *à la Maître d'Hôtel ;* put in their insides (containing the roes) a *Maître d'Hôtel*, and fill them as much as possible ; enclose them in sheets of paper oiled on both sides, and tyeing up the ends with thread ; forty minutes before serving, broil them as usual ; then take off the paper, dish, and mask them with the *matelotte Normande*, and garnish with croutons of bread fried and glazed.

Macqueraux à la Rouennaise—(Rouennaise method).

Prepare the mackerel as above, and dish and mask them with the *matelotte à la Rouennaise.*

Macqueraux à l'Anglaise—(English method).

Boil the mackerel in salt and water, drain them on a napkin, dish and mask them with a garniture of green gooseberries boiled.

Macqueraux à la Windsor—(From his Britannic Majesty's Residence so named).

Boil them in salt and water, and mask them with a ragoût of carp roes and oysters, and garnish them with smelts in rings, boiled in salt and water.

Macqueraux à la Stewart—(The Family name of Lord Londonderry).

Boil them as above ; dish, and mask them with a ragoût of mussels,

crayfish tails, and mushrooms; garnish with mackerel roes fried *à la Horly*.

Macqueraux à la Lucullus—(From an ancient Roman epicure).

Boil them as above; dish, and mask them with a ragoût of burbot livers *à la Lucullus;* garnish with fillets of soles marinaded, crumbed, and fried of a fine colour.

Macqueraux à la Hollandaise—(Dutch method).

Boil them as above; dish them on a napkin, and garnish them with potatoes boiled in salt and water, and six bundles of parsley; serve two sauce-boats containing fresh butter simply melted, with the addition of salt, pepper, nutmeg, and lemon-juice.

Macqueraux à l'Anversoise—(Antwerp mode).

When boiled, dish, and mask the fish with a ragoût of morels, and garnish with potatoes.

Rougets à la Maître d'Hôtel—(Mullets, with Maître d'Hôtel sauce).

Take the gills from five mullets, but leave the inside wholly within them like the woodcock, scale them carefully but lightly, cut off the fins, wash, wipe, and scatter over them a little salt, pepper, and a gill of sweet oil; half an hour before serving, lay them on a sheet of paper oiled on both sides, and place them over a slow fire on a gridiron rubbed with oil also; in a quarter of an hour turn them over upon another sheet of oiled paper, renew the fire, and when they are done enough, dish them on a maître d'hôtel of eight ounces of butter masked in the usual manner; glaze them at top; serve a portion of the sauce in a boat.

Rougets à la Richelieu—(With the sauce named from the Cardinal of that name).

Broil five mullets as above; dish them with the *sauce à la Richelieu*, and glaze them with a glaze, in which mingle some crayfish butter; garnish with smelts boiled in rings.

Rougets au Suprême—(With the Suprême sauce).

Broil five mullets as above; dish them on a dish filled with *sauce au Suprême;* garnish them with carp roes prepared as usual, and glaze them as in the last article.

Rougets à la Venitienne—(Venetian mode).

Prepare them as above, and dish them on a dish containing the *sauce à la Venitienne;* surround them with fillets of eel fried *à la Horly;* glaze the mullets as above.

Rougets à la Ravigotte Printaniere—(With Spring Ravigote sauce).

They are prepared as above, serving the mullets on the sauce *ravigotte Printaniere*, but garnish them with quenelles of fish *à la Villeroy*.

Rougets à la Bechamel aux Champignons—(With a Bechamel sauce, with Mushrooms).

Prepare them as above, and serve under them a sauce bechamel with mushrooms.

Rougets à la Dauphinoise—(From *Dauphiny*, a Province of France).

When prepared as above, dish them on a *ragoût à la Perigord ;* glaze them, and garnish them with burbot livers or carp roes prepared as usual.

Rougets à l'Arméniene—(Armenian mode).

Having prepared the mullets as before, serve them on a sauce *velouté à la Civette*, in which add a little anchovy butter, mixing with it a pinch of allspice, the lobes of six dozen oysters, fifty crayfish tails, and three pottles of mushrooms with their liquor ; glaze the mullets as above.

Rougets à l'Indienne—(Indian mode).

Boil the mullets as before, dish them on the sauce *karic à l'Indienne*, (curry,) adding fifty small quenelles of whiting, with a slight infusion of saffron mingled, and a pinch of allspice ; glaze the mullets.

Rougets à la Régence—(With the sauce à la Régence).

Broil them as above, and dish them glazed on the sauce *à la Régence ;* garnish them with fillets of soles fried of a fine light colour.

Rougets à l'Italienne—(With Italian sauce).

Prepare, and broil them as before ; dish them glazed, on the sauce *Italienne au vin de Champagne ;* garnish with very large white mushrooms.

Rougets en matelotte à la Perigord—(With the Matelote of that name).

Broil them as before ; dish them on the ragoût *matelottes à la Perigord ;* glaze them. The mullets may thus be served with the *matelottes à la Parisienne, à la Normande, à la Rouennaise ;* the name of the matelotte denominating the dish.

Ragouts à la Navarin—(So named from the Battle there).

Clean, and marinade five mullets with salt, pepper, and lemon-juice ; afterwards cover the surface of them an inch in thickness with whiting farce with crayfish butter, making it smooth with the blade of a knife dipped in warm water ; place the mullets carefully on the sheet of a fish-kettle well buttered, and add a *maigre Mirepoix* moistened with a bottle of Champagne, and squeezed through a tammy ; half an hour before serving, set it to boil, moisten the fish with the liquor, cover them, place fire above and below, let them simmer only ; when done, dish and set them in the hot closet ; pass the liquor through a silk sieve, skim, and reduce it to a demi-glaze, put half of it into the ragout of escalopes of lobster *á la Navarin*, add a little fresh butter, put three-fourths round the fish, and the remainder in a boat ; glaze the mullets with their own glaze, and serve.

Rougets à la Tilsit—(The name of a Town in Saxony).

Prepare the mullets as in the last article, wash the surface of the farce with the paste-brush dipped in the white of an egg, and decorate them with truffles cut in half-moons half an inch wide, in imitation of fish-scales, press them lightly with the blade of a knife to fasten them

evenly; dress them as above; dish, and place them in the hot closet; pass the liquor through a silk sieve, skim, and reduce it to a demi-glaze; put one-half into a ragoût of carps' tongues *au suprême*, add twenty-four button mushrooms, and twenty-four small quenelles of whitings, with crayfish butter; pour three-fourths round the dish, serve the remainder in a boat; glaze the mullets neatly, not disarranging the decoration, and serve.

Observation.—For mullets *à la Mongoffier*, *à la Genlis*, *à la Pompadour*, *à la Maréchal*, *à la Villeroy*, *au Gratin et Glacés au Four*, follow the details for soles under the respective heads.

Rougets aux Fines Herbes—(With Sweet Herbs).

Prepare the mullets as directed in article *à la Maître d'Hôtel*, lay them on the strainer well buttered, and place them in a kettle, with eight ounces of butter melted, a pottle of mushrooms chopped, two spoonsful of chopped parsley, and a shallot chopped and blanched; salt, pepper, and nutmeg, sufficient to season the fish; add the juice of a lemon, and half a bottle of Chablis wine; make it boil over a quick fire; moisten the fish with its liquor; place fire above and below it, and let it simmer gently for half an hour; dish them with care, and pour their liquor over them, serving a portion of it in a boat.

Rougets en Caisse—(Broiled in Cases).

Prepare them as for the mullets *à la Maître d'Hôtel;* half an hour before serving, place them in doubled paper-cases well-oiled, and just of sufficient size to hold a mullet in each; under each fish lay a spoonful of the *fines herbes* described in the last article; the seasoning being the same, only suppressing the Chablis wine; cover the mullets with the remainder of the herbs; place the cases on a gridiron over a slow fire; twenty minutes after, turn the fish and broil them again; when done take them from the cases, lay them in a dish containing the *sauce à la Maître d'Hôtel*, liaisoned, and in which you mix the liquor from each case, and fifty small mushrooms, with the liquor from them: serve one-fourth of the sauce in a boat.

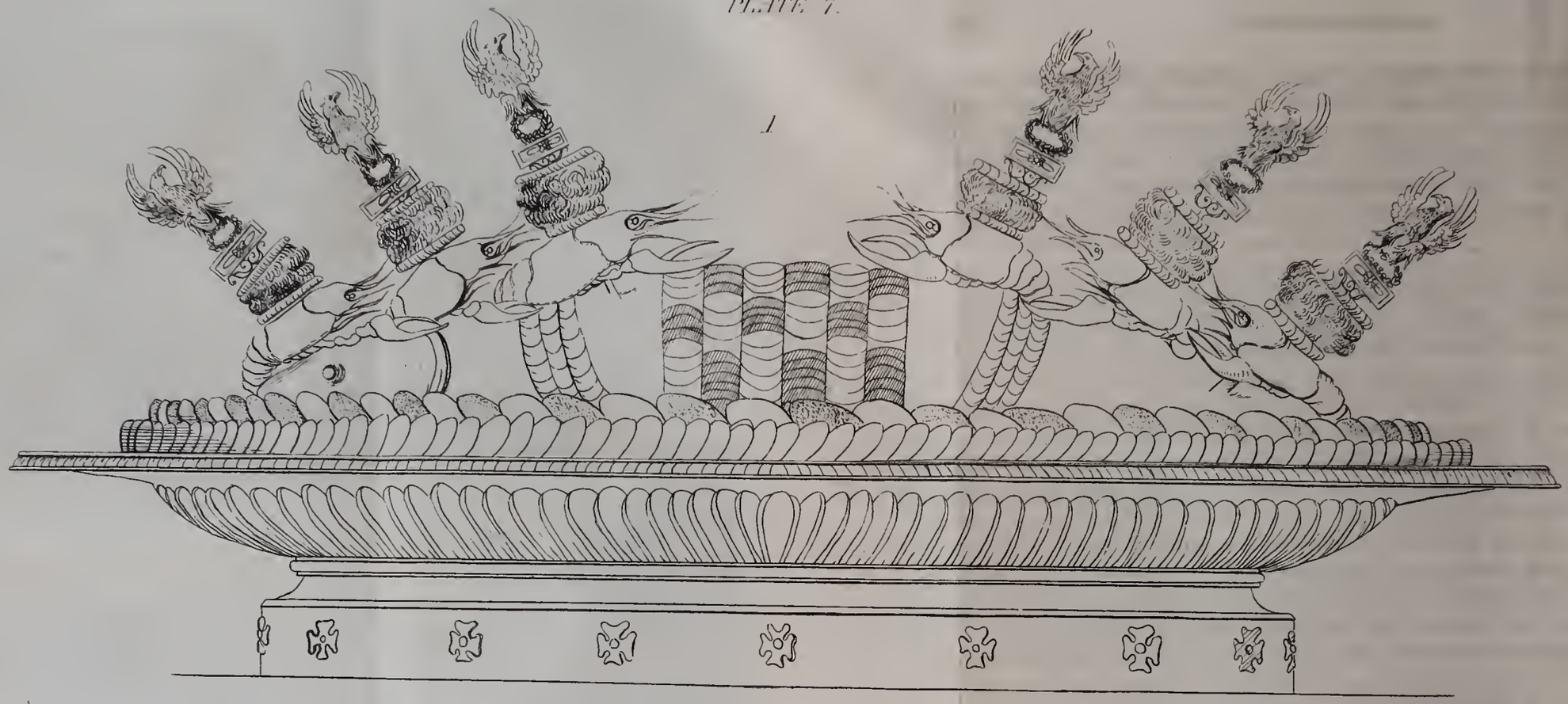
Observation.—The mullets may also be served with any of the sauces indicated in former chapters, dressing them as above directed; the sauce used will give its name to the piece. (See the articles on Soles.)

Carpe à l'Henri IV.—(So named from Henri IV. King of France).

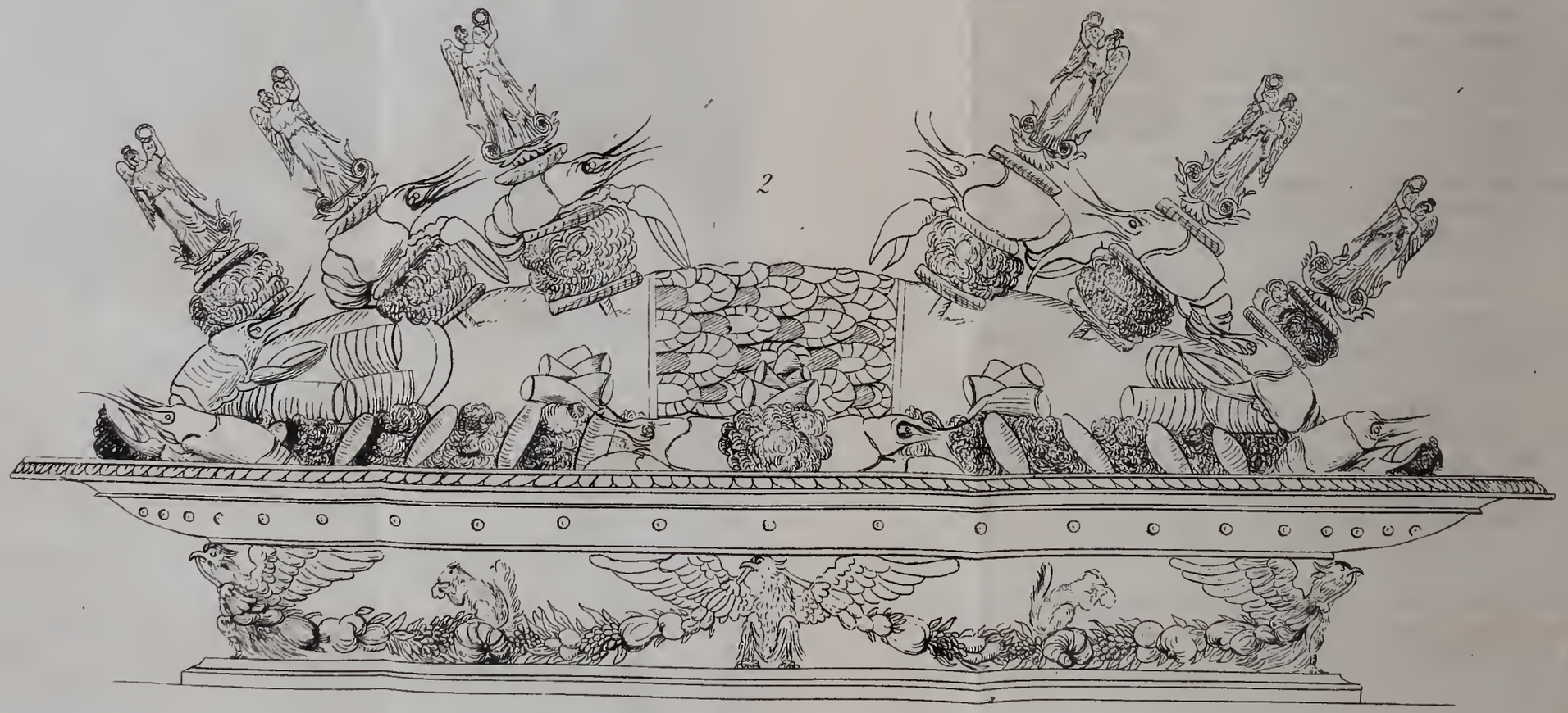
Have a large well-formed carp (soft roed), take off its scales by passing a sharp knife between them and the skin, beginning at the tail; or it may be simply scalded as usual; take out the gills, make an incision of from two to three inches length in the centre of the belly, remove the entrails carefully (without breaking the gall or damaging the roe), and withdraw all the blood from within; let it soak in fresh water; cut off the fins, wash, and strew over it a pinch of salt; an hour afterwards, wash, wipe, and fill the interior with a farce quenelle of carp, with an essence of mushroom; sew the opening up, and tie up the head with packthread; then lay the carp on the drainer well buttered, and cover the surface of the body (except the head) an inch thick with the same farce as used within, and decorate the centre as in the design

PLATE 7.

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(No. I. Pl. 7*); for this purpose, *conti* with truffles twenty-four fillets of soles one inch in width, and three inches in length; then, with the tails of six dozen middling-sized crayfish neatly trimmed, begin by placing a fillet *conti* on the farce, and fixing the two ends half an inch deep into the farce, which reduces the fillet one inch; by the side of the fillet and in the same line lay five crayfish-tails, pressing them a little into the farce that they may be of the same level with the fillet, and thus proceed alternately all round; under this row of garniture you form a second, but place the tails of the crayfish under the fillets, and a fillet under the tails above; (it is necessary to consult the design to understand the effect of the decoration;) cover the decorations with sheets of bacon, and lay over the carp a double paper, oval, and well buttered; place it in a fish-kettle, with a strong *Mirepoix* moistened with three bottles of Champagne, two ladles of consommé, and squeezed through a tammy; make it boil, then set it over a slow stove, with fire above and below, to go slowly and without ceasing for two hours, and moistening the surface of the fish every quarter of an hour; when ready to serve, take it up, remove the bacon and all the strings, dish it on a dish containing croutons of bread an inch in thickness, and fried of a light colour in butter, and afterwards covered with a consommé panade, and dried in a slow oven to prevent them imbibing the sauce; (to serve thus as a socle for the fish;) when placed on the dish they should have the shape of the carp, which by this means has more elegance without being deprived of any of its succulence; put round the carp a ragoût of truffles, mushrooms, the soft parts of the oysters, and crayfish-tails, in the *sauce au Vin de Champagne*, in which you work a piece of fresh butter, and half of the liquor from the carp reduced to demi-glaze; then surround the piece with a garniture of large quenelles, one-half mingled with crayfish butter, and one-half with truffles; garnish the ragoût with the roes of carp and smelts turned round, and boiled in salt and water; fix in the carp ten hatelet skewers garnished with large truffles, large crayfish-tails, and fillets of soles *conti*, with truffles, and turned in rings: for this purpose examine the design.

Carpe à la Sully—(So named from the Minister of Henri IV.)

Is the same as the last article, using quenelle of whiting instead of carp, and forming a decoration by laying a row of crayfish-tails six inches in circumference, on the centre of the fish, and adding five other rows under the first; boil it in a *Mirepoix*, moistening it with three bottles of Hock; proceed then as above; when done, dish it on fried bread, and serve with it a *ragoût à la Bourgignote*, garnish the piece as before, and fix in it ten hatelet skewers composed of quenelles of whitings, bread crumbed and fried; place round the ragoût some carp roes, prepared as usual, and serve.

Carpe à la Chambord moderne—(From the name of a Cook).

Prepare a large soft-roed carp as in article *à la Henri IV.*, garnish it within and without with a farce quenelles of fillets of soles, with an

* Subjects of Plate VII.:—
1. La Carpe à la Henri IV., garnished with skewers.
2. La Carpe à la Chambord moderne, garnished with skewers.

essence of mushrooms; then lay on the centre of the carp a decoration six inches in width, composed of forty fillets of soles three-quarters of an inch wide, by three inches and a half in length, and *conti* with truffles; place them in form of fish-scales, (as in the design No. 2, Pl. VII.,) indenting the two ends of each fillet half an inch deep into the farce; between each fix a crayfish-tail, so that each scale may be filled with the red part of a tail of a crayfish; cover with bacon and buttered paper; set it to boil with a *Mirepoix;* to which add two bottles of Sauterne, one of Madeira, and three ladlesful of consommé or fish-stock, and strain it through a tammy; let it go gently for two hours, throwing the liquor over it occasionally; then take it up, remove the strings, glaze, and dish it on fried bread, as above directed; have ready a sufficient quantity of the *sauce à la Financiere*, to which add half of the liquor, skimmed, and reduced to a demi-glaze; add the soft parts of eight dozen oysters, forty button-mushrooms, forty truffles, fifty crayfish-tails, and fifty small quenelles of smelts; give the ragoût a boil only, work in six ounces of cold butter to render it smooth; pour round the piece half of the sauce; lay, in groups, carp roes, scallops of salmon sautéd, pieces of eel dressed in a *Mirepoix*, and glazed; glaze also some large quenelles of smelts decorated with crayfish-tails, and some *atereaux* of fillets of whitings *conti* with truffles; lay a large crayfish on the head, two on each side and round the tail; lay a large truffle in the centre and on each side, and on each a group of carp roes, and two crayfish at the sides, and finish the garniture with smelts in rings, and truffles glazed; lay these garnitures as in the design No. 2, Pl. VII.; decorate ten hatelet skewers as therein designed, with smelts in rings, truffles, and crayfish; glaze the carps, (mixing some crayfish butter with the glaze,) the escalopes of salmon, and whiting fillets, and serve the remaining ragoût in boats.

Observation.—It will here be observed that larded articles, pigeons, sweetbreads, fat livers, cocks' combs, and kidneys, are no longer required; but in return, a more appropriate ragoût, as above: if considered too expensive, it may be reduced accordingly, lessening the garniture by suppressing the scallops of salmon, and smelts, &c., thus costing less than the *Chambord* usually served.

Carpe à la Chambord Royale—(Court mode).

Prepare, and farce the carp with the farce quenelle of whitings, with crayfish-butter, (as above,) and with truffles mark out the gills, the eye, and the mouth; and cover the whole with truffles cut in half-moons to represent fish-scales, pressing them on the farce with the blade of a knife; cover this decoration with bacon and buttered paper; set it to boil, as in article *à la Henri IV.;* dish it on fried bread, in the way therein described; reduce one-half of the liquor to a demi-glaze, which add to the *sauce au vin de Champagne*, work into the sauce six ounces of fresh butter, and add a plate of small quenelles of whitings; pour half of it round the carp, place afterwards two crayfish (trimmed) upon the head, and two at the tail, then group at the sides some button mushrooms, crayfish-tails soaked in glaze, roes of carp, and truffles in slices drawn down in glaze; between each of these (seven) groups lay a large crayfish, upright, with the claws resting on the carp; garnish the whole round with a border of scallops of salmon, sautéd and glazed;

the first garnitures being within this circle; glaze the carp, and fix in it ten hâtelets, composed of fillets of soles *conti* in rings, and large black truffles alternately.

Carpe Chambord à la Régence—(The Regent's mode).

Is prepared the same as the last, the difference consisting only in using a quenelle of salmon.

Carpe à la Frederic II.—(From the King of Prussia of that name).

Prepare the carp as before, and farce it with the quenelle of pike, with truffles; mask it with a quenelle of smelts an inch thick, work a decoration on the centre, with truffles, in half-moons; cover with bacon, and paper buttered; set the carp to boil in a *Mirepoix* moistened with two bottles of Hock, and four ladlesful of consommé; proceed then as in article *à la Henri IV.;* when dished, pour round a garniture of truffles *au suprême;* lay a border round of fillets of eels fried *à la Horly*, glaze, and fix into the carp ten skewers composed of smelts in rings, truffles, and crayfish; serve a portion of the sauce in a boat.

Carpe à la Chantilly—(From the name of a Palace in France.)

Farce the carp with a quenelle of eels mixed with a *soubise* to flavour it; mask the surface with the same farce an inch in thickness; lay on it (forming a palm branch) fillets of soles *conti* with truffles; cover with bards of bacon, and buttered paper; set it to boil in a *Mirepoix* moistened with a bottle of Madeira, one of Malaga, and three ladles of fish-stock or consommé; then proceed as directed in article *à la Henri IV.;* dish it in the same manner; reduce one-half of its liquor to a demi-glaze; put two-thirds of it into the ragoût *à la Perigord*, work in four ounces of fresh butter, pour a portion of it round the carp, which glaze with its own glaze, in which mingle some crayfish-butter; garnish with large crayfish, between each of which lay a fine smelt turned round, and boiled; place ten skewers in the carp composed of quenelles (three on each) of whitings, with truffles, and carp roes trimmed like cocks' combs; serve the remaining sauce in boats.

Carpe à la Grimod de la Reynière—(Probably from a Cook of that name).

Farce, and mask the carp with a quenelle of smelts, to which add two spoonsful of chopped parsley, and the least pinch of garlic; work on the surface a rosette of crayfish-tails, and round it a border of fillets of whiting *conti*, with truffles, and doubled over on each other to create more effect; use a *Mirepoix* moistened with three bottles of Sauterne, and three ladles of consommé, and proceed with it as in article *à la Henri IV.;* when dished, reduce half of its liquor to a demi-glaze, the greater part of which add to the *Ragoût à la Parisienne*, with four ounces of fresh butter; put half of this ragoût round the carp, and glaze it as usual; place, to garnish the ragoût, a border of carps' roes, sautéd in butter, with juice of lemon, and two spoonsful of chopped parsley blanched; fix into the carp ten hâtelets composed of fillets of soles *à la Horly.*

Carpe à la Pierre Corneille—(From the Dramatic Author of that name).

Prepare, farce, and mask a carp; the farce should be of brill, with an essence of truffles; place on the centre of the carp a decoration of very green gherkins; proceed as in article *à la Henri IV.*, using a *Mirepoix*, in which mix the trimmings of one pound of truffles, a bottle of Madeira, one of Chablis, and three ladles of consommé; when dished, skim, and reduce one-half of its liquor to a demi-glaze, which mix in a ragoût of escalopes of sturgeon *à la Financière;* work into it four ounces of butter, a plateful of crayfish-tails, and as many truffles trimmed; garnish with groups of carp roes and smelts boiled; fix into the carp ten skewers garnished with truffles, roes, and crayfish.

Carpe à la Casimir Delavigne.

Prepare, farce, and mask the carps as in article *à la Henri IV.*, using the quenelle of carp, adding twenty-four small raw truffles; boil it in a *Mirepoix* moistened with two bottles of Sauterne, and three ladles of consommé, or essence of fish; proceed then as in article *à la Henri IV.*, adding the reduction of one-half of the stock to a *Ragoût à la Normande*, with four ounces of butter worked in, adding a plateful of small quenelles of whitings, with truffles; add crayfish-butter to the glaze; glaze the carp, garnish it round with a ragoût of truffles, and groups of carp roes; fix ten hâtelets in the carp, composed of quenelles of whitings *à la Villeroy*, and truffles.

Observation.—Carp may also be served *à la Pompadour*, *à la Mongoffier*, *à la Maréchal*, *à la Polonaise*, by referring to other articles under such denominations; the *Carpe au Bleu*, and *au Court Bouillon*, are rejected; the following processes detailed, are less expensive than those above.

Carpe à la Marinière—(Seaman's mode).

Clean the carp, tie up the head, and dress it in a *Court Bouillon* moistened with white and red wine (see Part I.); when ready to serve, reduce a ladleful of the stock to a demi-glaze, and put it to the *Ragoût à la Marinière*, with four ounces of fresh butter worked into it; pour two-thirds of it round the carp; when glazed and dished, lay upon it three groups of carp roes, and surround the ragoût with a garniture of glazed crayfish; serve a portion of the sauce in a boat.

Carpe à la Bourgignote—(Burgundian mode)

Is the same process as above; when the stock is reduced, add it to a *Ragoût à la Bourgignote*, and serve, laying on the carp three groups of crayfish and two of roes, surrounding it with a border of croutons glazed.

Carpe à la Champenoise—(From Champagne, a Province in France).

Prepare, and farce the carp with fish quenelle, adding two spoonsful of fine herbs passed in butter to the quenelle, when the herbs are cooled; dress the carp as in the preceding article; when dished, pour over and round it the *Ragoût Matélote au Vin de Champagne;* lay carp roes on

the fish, and round it a ragoût of large crayfish glazed, with a crouton glazed between each.

Carpe à la Genoise—(With the Genoise Ragoût).

Prepare a fine carp as above, and dish it as usual; mask it with the *Ragoût à la Genoise;* on the centre lay a group of roes, and lay round the ragoût a border of crayfish and smelts.

Carpe à la Périgueux—(With the Périgueux sauce).

Prepare, and farce a carp as in the article *à la Champenoise;* when dished, mask it with the ragoût of eels and truffles: lay glazed crawfish and roes upon the carp, and garnish round with fillets of soles fried *à la Horly.*

Observation.—Of these last five dishes here detailed, three are farced, and two others not, rendering them more simple and less expensive; the carp thus prepared may be served also with the *sauces à la Bourguignote, à la Matelote, à l'Italienne,* &c.; the name of the dish being taken from the sauce made use of.

Carpe à la Germanique—(German mode).

Clean a fine carp, and divide it in lengths of two inches, cut out the bone that lies between the head and back-bone, which possesses a strong bitterness; divide the head, as also each piece, in half, taking out the bone; put the pieces in a basin and throw salt over them, and toss them up from time to time; an hour after, throw them into cold water for twenty minutes, then drain, wipe, and lay them on a fish-drainer well-buttered, the skin underneath; strew over them a little pepper and nutmeg, cover the surface with a lemon cut in slices, (and the pips withdrawn,) add two shallots sliced; strew over the lemon parsley-roots cut in fillets, and white pepper whole; cover the carp, setting it over a slow fire with fire on the top; half an hour afterwards feel if it is firm, for then it is done; take out a portion of the parsley-roots, and all the shallots; dish the fish neatly on a napkin folded, but so as to show the seasonings; pour two spoonsful of boiling consommé into the kettle to obtain the essence of the fish, which put into the stewpan containing the shallots and parsley-roots taken from the fish; boil it up, strain through a tammy, and serve it cold in a sauce-boat.

Carpe à la Viennoise—(Viennese mode).

Dress the carp as in the last article; take out all the seasonings, which put into a small stewpan; pour two ladles of boiling consommé into the fish-kettle to detach the essence of the fish; pour this into the stewpan and set it over a moderate fire, adding four ounces of butter, and one ounce of flour, and a pinch of grated nutmeg; give it a single boil, pass it through a tammy, and add the *sauce Hollandaise au suprême;* to which add a little glaze, and a spoonful of parsley chopped and blanched; with two-thirds of this mask the carp, which dish, replacing each slice so as to render the carp of its original shape; send the remaining sauce in a boat.

Carpe à la Hongroise—(Hungarian mode).

Dress a fine carp as in the last article; make a sauce as therein di-

rected, which mix with the sauce of hock wine for pike; add the soft parts of six dozen oysters, four pottles of mushrooms turned, with their liquor reduced; give it a boil, pour two-thirds over the carp, dished as above, and serve the remainder in a boat.

Carpe frite à l'Allemande—(Fried in the German method).

Cut a carp in pieces as in the article *à la Germanique*, but make the slices less, as when bread-crumbed and fried they become larger; toss them up in a basin with a marinade as for the *Soles à la Colbert;* let them remain in it for an hour; half an hour before serving, take them up, and carefully remove the least particles of onions, parsley, or herbs; flour the fish, and proceed to dip them in egg and bread crumbs, as directed for *Soles à la Colbert;* fry them, (the larger pieces first,) then the smaller ones; afterwards fry a large handful of parsley, picked, washed, and dried in branches in a colander, which you plunge into the boiling fat, stirring it with the point of a skewer; when it is crisp, take it up, and throw it upon a napkin to dry; throw a little salt over the carp, and the juice of a lemon; dish it on a napkin, so placing it that it may retake its original shape; lay round it six bunches of the fried parsley, and between each the half of a lemon.

Carpe frite à l'Anglaise—(Fried in the English manner).

Prepare and fry the carp as in the last article; serve it when dished with a Dutch sauce, serve some in a boat also.

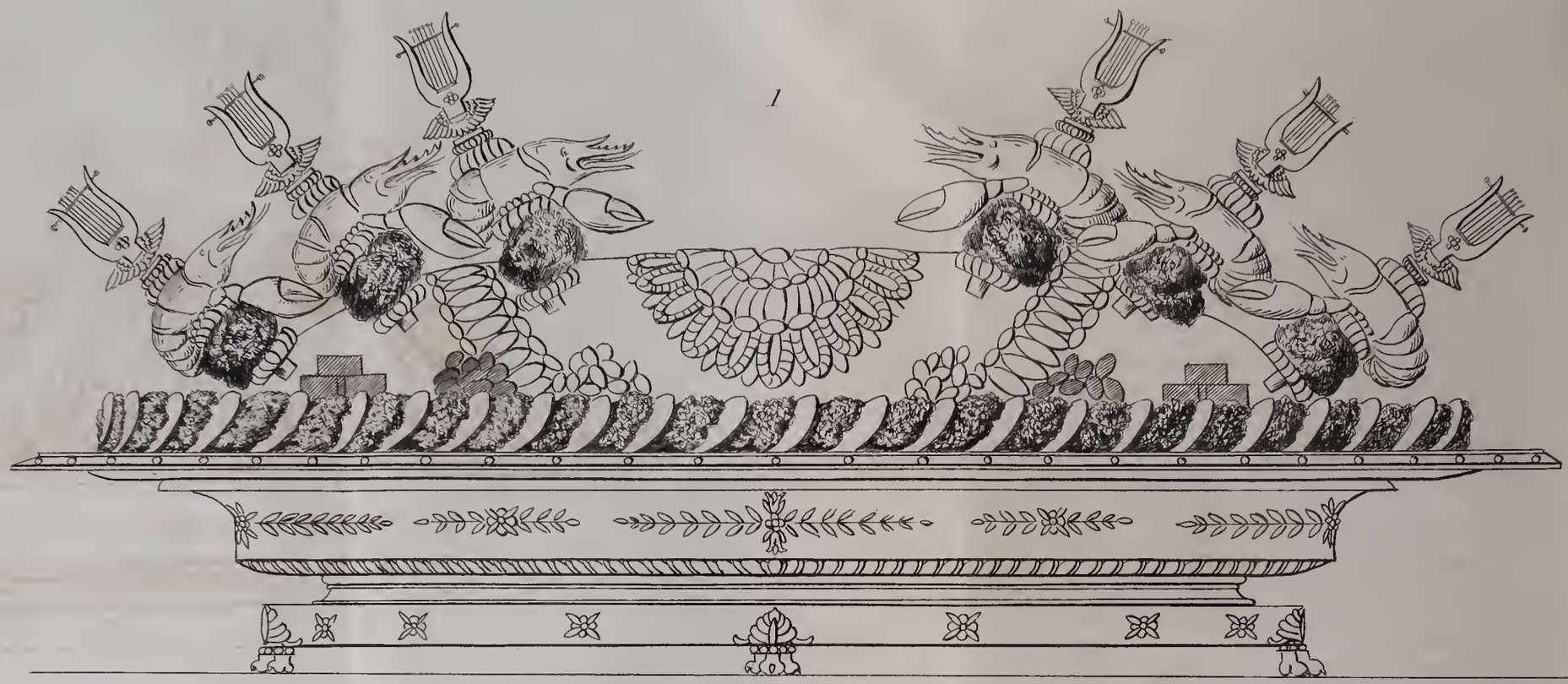
Matelote de Carpe à la Royale Allemande—(Royal German Matelote).

Cut in pieces a fine carp as detailed in the article *à la Germanique*, put it into a basin with a little salt, an hour after, disgorge it for ten minutes in cold water; drain and place it in a fish kettle with an onion, carrot, and a pottle of mushrooms, all sliced; add a bunch of parsley and sweet herbs, two cloves and a little mace, a bottle of claret, as much consommé, eight ounces of fresh butter, a little salt and pepper; cover and let it boil slowly, and two or three times moisten the fish with its liquor; forty minutes after, try if it be done enough; take it from the fire, pour away its liquor, strain it through a silk sieve, add a little butter mixed with a spoonful of flour, and when it has boiled, pour it into a stewpan containing a *sauce à la matelote*, in which work four ounces of sugar boiled to a caramel, and again dissolved with a half pint of red wine, add the juice of two lemons, and the liquor from six pottles of mushrooms. This sauce, both sweet and sour as it is, is German; it should be sufficiently thick and reduced to mask the fish; six roes of carp should be prepared in the usual manner, and a pint of button onions prepared as for a matelote; then dish the carp by restoring it to its original form; mask it with two thirds of the sauce, lay on each side of it three groupes, one of mushrooms, one of roes, and one of small onions; surround these with large crayfish glazed, put a dozen croutons glazed (as for matelotes) on the carp between each slice; serve the remainder of the sauce in a boat.

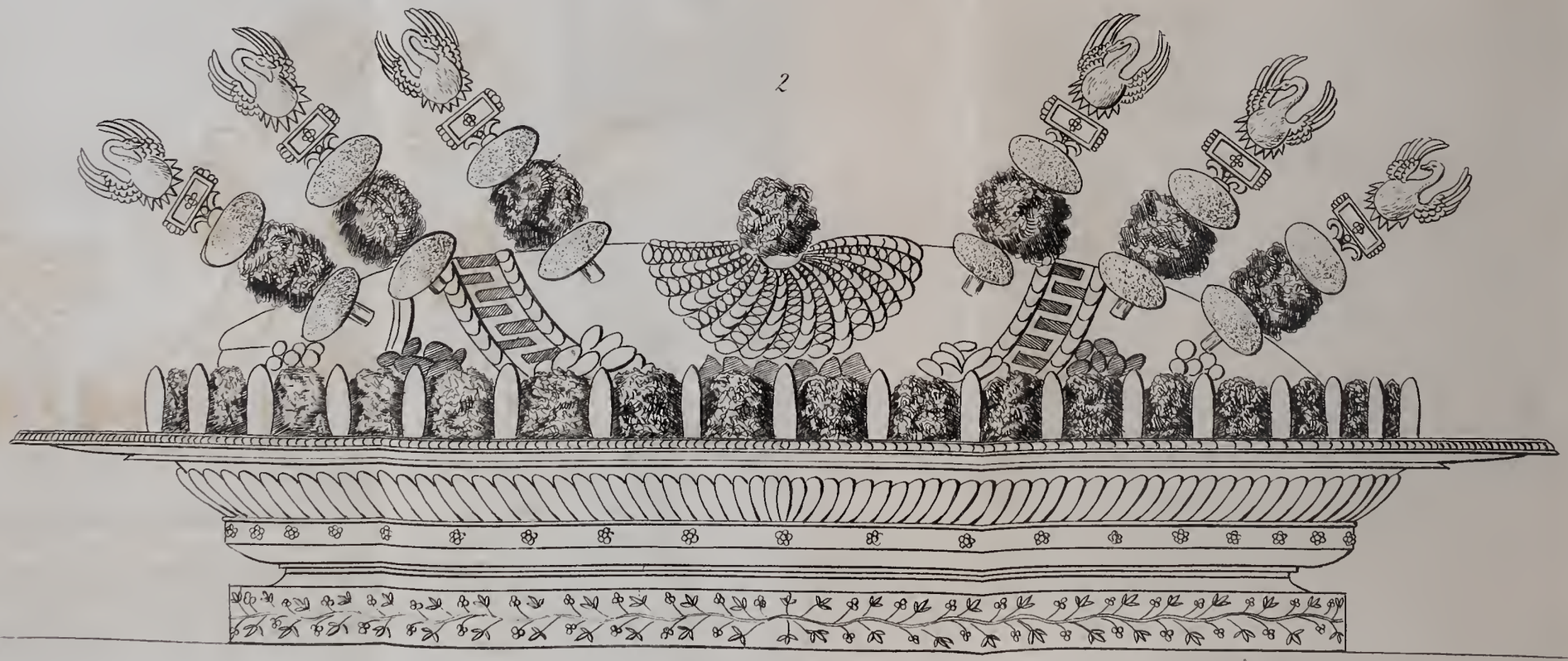
Matelote de Carpe à la Régence—(The Regent's manner).

Prepare and dress a carp as above, strain the liquor through a silk sieve, and thicken it with a little roux; when perfectly skimmed, reduce,

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pass it through a tammy, and put it into a *sauce à la Régence*, give it a boil and add four bottles of mushrooms with their liquor; take it from the fire, and add four ounces of fresh butter, and a plateful of small quenelles of whitings with truffles, and fifty crayfish tails; this ragoût should not boil; dish the carp, forming it into its original shape, mask it with the ragoût, serving a portion of it in a sauce-boat, lay upon the fish groups of roes prepared as usual, and lay round, smelts boiled in rings in salt and water.

Matelote de Carpe au Vin de Champagne—(With Champagne wine), Is precisely the same as the last article; only using Champagne instead of claret; when the sauce is thickened and reduced, add it to the *sauce au Vin de Champagne*, dish and mask the carp as before; the quenelles used must be of farce of carp with a little essence of anchovies added.

Carpe grillée—(Broiled).

Clean the carp as directed; make incisions in the sides half an inch from each other, throw over it a little salt, pepper, half a pint of sweet oil, an onion sliced, and branches of parsley, toss it up in this marinade; an hour after, take it out and broil it of a fine colour, then dish and mask it with any of the sauces *au beurre*, giving the carp the denomination of the sauce made use of.

Observation.—The carp that are farced may be served without the hâtelets, or other garniture, surrounded only with the various ragoûts assigned to them.

Brochet à la Régence—(Pike. Regent's manner).

Scale the pike (which should be nearly three feet in length) with a knife, as directed in the first article on Carp; farce it with a quenelle of smelts, with crayfish butter, and mask it with the same; mark out the head with truffles, and at six inches distance from the gills form a bracelet, composed of two rows of truffles cut as olives, in the centre of which lay a row of crawfish tails; on the centre of the fish, form a rosette composed of fillets of soles *conti* with truffles; lay a row of crawfish tails round it, then a row of truffles, and another of tails, and terminate with a row of fillets of soles *conti*, with truffles formed like fish scales, placing between each a large tail of crayfish: then form a second bracelet at the tail end, at the same distance from the rosette as the one at the head, (see the design No. 1. Pl. VIII.*) cover the fish with bacon and buttered paper; proceed as directed for *carpe à la Henri IV.*, (which see) to dress the pike, boiling it for two hours; dish and prepare the sauce the same, lay round it a part of the garniture of truffles *à la Régence*, opposite the rosette lay slices of eels dressed in the liquor of the pike, and glazed; by the side of the eels, lay a pyramid of fine mushrooms run down in glaze from the fish, with a little of its sauce, then a group of crawfish tails glazed in like manner, and towards each end, groups of the soft lobes of oysters prepared as usual, and soaked in the glaze, garnish around these with a border of truffles and smelts

* Subjects of Plate VIII.:—

1. Brochet à la Régence, garnished with skewers.
2 Brochet à la Massena, garnished with skewers.

turned round, glaze the pike with its own glaze, with a little crayfish butter worked in it, lay carp roes and tongues between the rosettes and bracelets; then fix ten hâtelets composed of a fillet of sole *conti*, and formed in rings, a large crayfish, a second fillet, and a large truffle, as the design represents; serve a portion of the sauce in boats.

Brochet à la Henri IV.—(From Henry IV. King of France)

Is prepared precisely as the *Carpe à la Henri IV.*

Brochet à la Sully—(From the celebrated Minister of the above)

Is precisely the same as the *Carpe à la Sully.*

Brochet à la Massena—(From the Maréchal of that name).

Prepare a large pike as in article *à la Régence;* when masked, wash the farce over with white of egg; form on the centre a rosette seven inches in diameter, composed of fillets of soles *conti* (or otherwise) with very green gerkins, and balls of truffles, as represented in (No. 2, Pl. VIII.*), form also a bracelet on each side of it with fillets, the same as for the rosettes, working in the centre of them, the Greek border, with truffles cut in small columns, and placed as the design indicates; press down the decorations lightly with the blade of a knife, and cover the whole with bacon; use two bottles of hock, and one of Madeira, with the *Mirepoix*, in which stew the fish, dish and reduce the liquor from it to a demi-glaze, the half of which, with four ounces of butter, work into a ragoût of scallops of sturgeon *à la Financière;* glaze the pike as before, and garnish it with one-half of the ragoût, laying on it some carp roes; surround these with truffles, between each of which lay a smelt turned round; fix ten hâtelets composed of truffles and flat quenelles of salmon *à la Villeroi*, and put a large truffle in the centre of the rosette.

Observation.—Pike may be dressed and served by all the modes detailed for carp.

Brochet à l'Anglaise—(English manner).

Farce the fish with a quenelle of pike, add a spoonful of parsley chopped and blanched, boil it three quarters of an hour, dish and mask it with a Dutch sauce, in which mingle the meat of a lobster cut in dice; garnish with smelts turned round.

Brochet à la Hollandaise—(Dutch manner).

Dress the fish as above; dish it on a napkin, garnish it with boiled potatoes and parsley leaves; serve melted butter, adding salt, pepper, grated nutmeg, and lemon juice, in a boat.

Brochet farcie à la Bourgeoise—(Citizen's mode).

Serve it as the *Carlet farci à la Bourgeoise* (which see).

Brochetons au Court Bouillon, sauce aux Huitres ou Moules—(Young Pike with Oyster or Mussel Sauce).

Clean a pike from eighteen to twenty inches in length, as also two smaller ones; dress them in a *Court Bouillon*, prepared as in Part I., dish them, placing one small pike on each side the larger, and mask them with oyster sauce, or a sauce of mussels.

Brochetons au Court Bouillon, sauce aux Champignons—(With Mushroom Sauce.)

Dress the fish as in the last article ; serve and mask them with melted butter, rather thick, in which add four pottles of mushrooms, with the liquor from them reduced.

Brochetons au Court Bouillon à la sauce Ravigotte—(With Ravigotte sauce.)

Serve them as above, masking them with a ravigotte sauce.

These smaller pieces may be served also with any of the sauces ordinarily served with fish, as garlic, *à la Provençale*, *à la Gasconne*, *à la Bordelaise*, *à la Périgueux*, *à la Béchamel*, *à la Soubise*, *à la Tomate*, *à la Parisiénne*, *&c. &c.* ; see Part I. ; or the fish may also be dressed in a marinade.

Brochetons à la sauce au Beurre au pluche de persil—(Young Pike with parsley and butter)

Is prepared as above, and served with parsley and butter ; and pike may thus be served with melted butter mingled with an essence of truffles, anchovy, crayfish, or lobster butter, or as *water souchy*, &c.

Anguille à la Condé—(Eels so called from the Prince of that name).

Have a large live eel, skin it by cutting the thickness of the skin only round the head, which take hold of in a napkin with the left hand, holding the head with the right, draw off the skin, which leaves the eel yet covered with a blue underskin (epidermis), to withdraw which, dip one half of the eel into boiling water, being careful to take it out when this skin can be easily removed ; then in the same manner take it from the other end ; cut off the fins, take away the gills, make an incision three inches long about the centre of the belly to empty the entrails, and clean out all the blood ; cut off the end of the tail and the head near the gills, wash, wipe, and strew salt over it, let it lie thus for an hour, then put it in water for ten minutes to disgorge, make slight incisions on each side of the eel, tie it up in a ring, but somewhat oval, keeping it in that form with skewers, tied from one side to the other under the eel with packthread, put it in an oval stewpan with a strong *Mirepoix*, moistened with a bottle of Sauterne, half a pint of vinegar, and two ladles of consommé or fish stock ; pass these through a tammy, cover the eel with buttered paper, and let it boil slowly for an hour and a half with fire above and below ; and moisten it occasionally with its liquor ; then take one-half of its liquor, strain and reduce it to a demi-glaze ; glaze the eel, adding crayfish butter in the glaze, and close it up in the kettle, putting strong fire upon the cover to dry it ; afterwards take it up, remove the packthread and skewers, and dish it within a croustade of bread, prepared as directed in Part V. ; make it three inches high, of an oval form, and the exact width of the eel before putting it on the fire, it should be but an inch and a half deep, the inside lined with a panade to contain the sauce ; the ornamental parts to be glazed, should be elevated near three fingers' breadth, stick the croustade to the dish with a little egg and flour mixed ; lay in the centre of the eel a portion of the ragoût, composed thus ; prepare the *sauce*

à la Financière, to which add the demi-glaze of the eel, and four ounces of fresh butter, a plate of small quenelles of whitings with an essence of mushrooms, formed in teaspoons, fifty mushrooms, fifty truffles trimmed and dressed in Madeira wine; let the ragoût have but a single boil up; pour a portion of it also round the croustade; lay round it some groups of carp roes and pieces of eels glazed, garnish round also with large crayfish and smelts in rings; add a group of the roes upon the centre of the eel, which glaze over again, place round the edge of the croustade ten hâtelets composed of large black truffles and escalopes of soles sautéd and glazed like the truffles; to serve this properly, examine the design (No. 1, Pl. IX*.)

Anguille à la Louis XIV.—(From the King of France of that name).

Prepare the largest eel you can obtain as above; dress it in a *Mirepoix* moistened with two bottles of Champagne, two ladles of fish stock or consommé, and the juice from two lemons; strain it; stew the eel, dish it in a croustade, and reduce half its liquor as in the last article; prepare fifty carps' palates or tongues, the tail of a lobster trimmed in escalopes, the fillets of an eel also in escalopes dressed in the liquor of the large eel, and then well drained upon a napkin, thirty small mushrooms, thirty small truffles dressed in Champagne wine, and put all these in a *sauce au Vin de Champagne;* serve this within and round the croustade, and upon this ragoût lay three groups, one of scallops of truffles, one of scallops of sturgeon, and one of crayfish tails all soaked in glaze, the two sides should be garnished alike; then lay a second border round these, of quenelles of smelts with crayfish butter, over each of which lay a fillet of sole *conti* with truffles, prepared as if for the eggs on a casserole of rice; glaze the piece again, place in the centre, roes of carp blanched and in scallops, and fix ten hâtelets composed of a fine crayfish, a smelt in a ring, a truffle, and a smelt; (see the design No. 2, Pl. IX.) glaze these, and serve the rest of the sauce in a boat.

Anguille à la Léon X.—(From the Pope of that name).

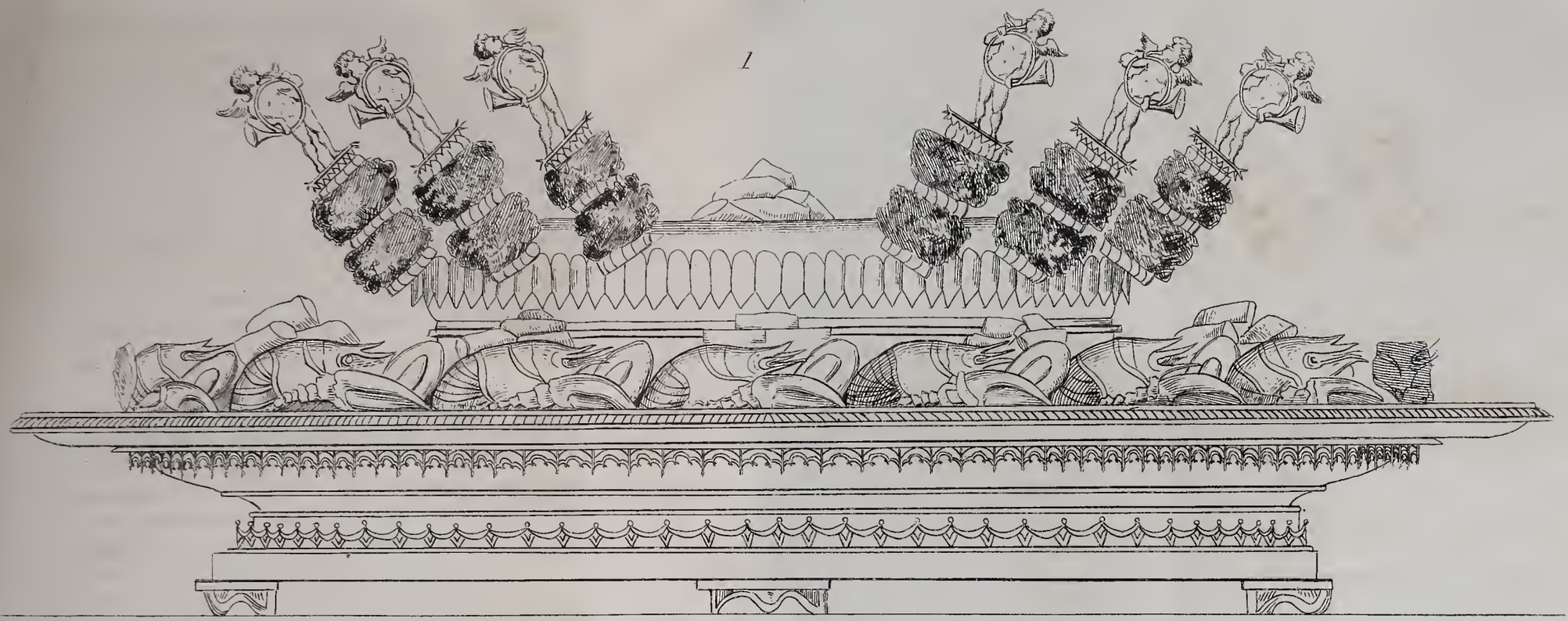
Dress the eel, when prepared as above, in a *Mirepoix* moistened with a bottle of Sauterne, one of Champagne, and three ladles of fish stock, the whole strained through a tammy; dish it in a croustade as above; garnish the centre with the *ragoût à la Lucullus*, adding one-half of the essence reduced to a demi-glaze, and four ounces of fresh butter; pour about half of this sauce round the croustade, and lay upon it groups of carp roes, then garnish the whole with fillets of trout fried *à la Horly* and smelts in rings, and in the centre of the eel lay a group of crayfish tails rolled in glaze; re-glaze the piece, and fix round the croustade ten hâtelets composed of flat quenelles of salmon, and truffles.

Anguille à la broche à la moderne—(Roasted, modern fashion).

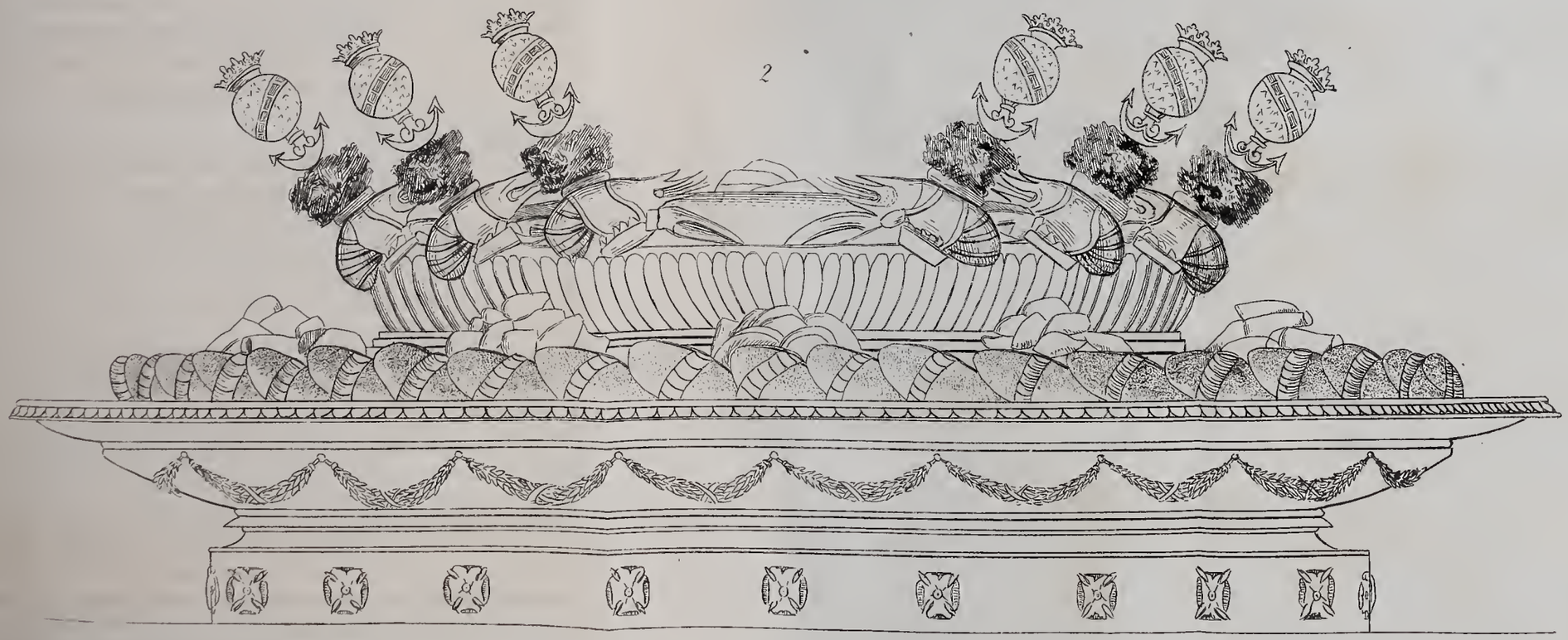
Prepare a large eel as above; marinade it for an hour with an onion sliced, parsley whole, pepper, nutmeg, the juice of two lemons, a bay leaf in four pieces, a little thyme, and rub the bottom and sides of the pan with garlic; turn the eel every quarter of hour; take it up, form

* Subjects of Plate IX.—
1. L'Anguille à la Condé, garnished with hâtelets.
2. L'Anguille à la Louis XIV., garnished with hâtelets.

1



2



it in a circle with the belly downwards, run a lark-skewer through it, and keep it in its shape with small skewers; pass off in fresh butter over a slow fire, four onions in rather thick slices, a parsley root and two truffles, a bay leaf in pieces, thyme, salt, pepper, nutmeg grated, and two cloves; when this seasoning is again cold, place it on four large sheets of paper oiled, and laid in the form of the eel, on which place it; surround the eel with the paper, fix it then upon the spit, and roast it for an hour; then take it from the spit, remove all the herbs and skewers, and dish it; in the centre, and round it, lay a ragoût of quenelles of soles with truffles, four pottles of mushrooms, and fifty crayfish tails thrown into a sauce for turtle, with Madeira wine; give this ragoût a single boil only; glaze the eel again, lay upon it some circles of soles *conti* with gerkins, and add a garnish of fried smelts round.

Anguille à la Vénitienne—(Venetian mode).

Prepare an eel as directed in the article *à la Condé;* dress it in a boiled marinade, moistened with a bottle of white wine, and half a pint of vinegar; when ready to serve, remove the strings, and glaze it in the oven; then dish and pour round it, and in the centre, a ragoût prepared with fillets of eels trimmed in scallops and sautéd, and four pottles of mushrooms mixed in a *sauce à la Vénitienne;* lay upon the eel six large crayfish glazed, and between each a group of carp roes.

Anguille à la Parisienne—(Parisian mode).

The eel prepared as in the article *à la Condé;* dress it in a marinade, moistened with a bottle of chablis, and half a pint of vinegar; when serving, take it up, glaze, dish it, remove the skewers, and fill the interior with the *ragoût Matelote à la Parisienne;* pour the greater part remaining, round the eel, which glaze again, lay on it some roes of carps, and serve the rest of the sauce in a boat.

Anguille à la Rouennaise—(Rouennese mode)

Is dressed exactly as the last, but saucing it with the *ragoût à la Rouennaise*, place upon it smelts in rings, dressed in salt and water.

Anguille à la Marinière—(Sailor's fashion.)

Dress the eel as in the article *Anguille à la Parisienne*, and sauce with the *ragoût à la Marinière*, and garnish with large crayfish glazed.

Anguille à la Périgord—(With a Perigord sauce).

Dress the eel as in the article *Anguille à la Parisienne;* and serve with the *ragoût à la Périgord,* garnishing with a border of soles *à la Villeroy.*

Observations.—Eels dressed as directed in the *Article à la Parisienne* may also be served with the *ragoûts à la Provençale, à la Genoise, à la Bourguignote, à la Périgueux*, and with most others; or to render this piece less expensive, being prepared always with a marinade, it may be served with the *sauces au suprême, ravigotte*, garlic, tomate, &c.

Anguille à la Pompadour—(From Madame Pompadour).

Prepare a large eel as directed in article *à la Condé;* dress it in a *Mirepoix*, moistened with a bottle of Sauterne, half a pint of vinegar, and

two ladles of consommé or fish stock; when about to serve, take it up and lay it on a baking sheet, take away the strings, but leave the skewers; (prepare *à l'Anglaise*) four ounces of fresh butter scarcely melted, with a little salt, pepper, and grated nutmeg, and mix it by slow degrees with six yolks of eggs beaten up in a basin; mask the eel with this, and cover it with crumbs of bread mingled with a little grated Parmesan cheese; press it upon and round the eel with a knife, and put it in the oven until of a fine light colour; dish it, remove the skewers, and pour round it, and in the centre, the *sauce à la Parisienne*, adding to it a fourth part of the liquor from the eel, strained and reduced; garnish the eel round with smelts in rings.

Anguille à la Maréchal—(The Marshal's mode)

Is the same preparation as the last, but is broiled on an oiled gridiron, and carefully turned; when dished, serve it with the sauce for pike, *au Vin de Rhin,* finishing it as above.

Anguille à la Tartare—(With a sauce so called).

Prepare and dress as in the last article, and serve with the *sauce à la Tartare.*

Anguille grillé, sauce aux Homards, aux Ecrevisses, ou aux Crevettes—(Broiled Eel, with Lobster, Crayfish, or Prawn sauce).

Prepare and marinade the eel as in the article *Anguille à la Broche à la moderne:* adding half a pint of fine oil; an hour before serving take it therefrom, and broil it over a slow a fire, that it may be thoroughly done, and of a fine colour; glaze it, and serve under it a lobster, crayfish, or prawn sauce.

Anguille, sauce aux Huitres et aux Champignons—(With oysters and mushrooms).

Prepare, marinade, and broil a large eel as before; serve with a sauce of oysters and mushrooms, or serve it with *sauce aux moules* (mussels).

Observations.—Eels when broiled are not so indigestible as when dressed in any other mode; if dressed in *Mirepoix*, it is necessary that the *Mirepoix* should be stronger of spices and herbs, as they facilitate the digestion of the eel; and this observation should extend itself in all the various manners of serving this fish, whether in marinade or *Mirepoix*, adding in every mode about half a pint of vinegar; when broiled, all the various sauces named for turbots, soles, &c., may be served also with them.

Anguille grillé, sauce Poivrade—(With Poivrade sauce).

Cut the eel, when cleaned, in lengths, marinade it as usual half an hour before serving, broil it carefully, dish, and mask with *sauce poivrade*, or any other piquant sauce.

Anguille en matelote à la Marinière—(As a Matelote, seaman's fashion).

Prepare an eel as usual, cut it in lengths, and throw salt over it; an hour after, lay it in cold water to disgorge, and dress it in a marinade moistened with a bottle of white wine, half a pint of vinegar, and two

ladles of consommé or fish stock; when ready to serve, take them up, and dish them turban-shaped, and between each piece place a crouton glazed; reduce a fourth part of the liquor when strained to a demi-glaze, which add to the *ragoût à la Marinière;* put the ragout into the centre, and mask with the sauce.

Observations.—After having dressed a middle-sized eel to be as a gross piece in the before-mentioned marinade, it may be served as a matelote *à la Parisienne*, *à la Bourguignote*, *à la Normande*, *à la Rouennaise*, or *à la Genoise;* it will suffice to add to any of these, thirty button onions as for a matelote, first passing them off slightly in butter, and running them down in white wine, with a little consommé or fish-stock.

Matelote d'Anguille à la Victor Hugo—(So named from the French novelist).

Marinade and broil the eel as in the article *Anguille sauce au Homard;* dish the pieces turban-like, and place between each a crouton of bread prepared and glazed as for matelottes; fill the centre with the ragoût entitled *Matelote au Vin de Champagne*, then garnish it with groups of small onions prepared as usual with roes of carp and white mushrooms, also quenelles of whitings with crayfish butter; the eel being more healthy broiled than boiled, it is better to serve it thus for matelotte. If it should be said that the sauce of the matelotte has no longer the same flavour, it is only necessary to add a small eel in the preparation of the sauce.

Anguille à la Royale Allemande—(The Royal German mode).

Cut the eel when cleaned, in lengths of two inches, and throw salt over them; an hour after, lay them in water for ten minutes, take them up, dry them, and lay them on a deep baking-sheet well buttered, strew over them a little salt, pepper, and grated nutmeg, and cover them with two lemons sliced, (the pips taken out,) and two shallots sliced, a little whole white pepper, and two parsley-roots cut in thin fillets; dress the eel thus with a slow fire above (upon a stewpan cover) and below; when done, take away all the herbs, put them in a stewpan with a ladleful of the essence of fish quite boiling, and gather with it all the essence of the eel from the sauté-plate; let these boil together for some minutes, then strain and thicken it with a little white *roux*, reduce it, take it off, and mix with it a *liaison* of three yolks of egg; let it have a boil, and strain it into a stewpan containing twice the quantity of the *sauce à l'Allemande*, to which add a plate of small quenelles of carp, fifty mushrooms, and forty onions, dressed in the essence of the fish; give it a single boil, and fill with this ragoût the centre of the eel, which mask with the sauce; place upon it six large crayfish, and between each some roes of carp; garnish with fillets of soles fried *à la Horly*.

Perches à la Hollandaise—(Perch, Dutch method).

The perch from rivers are better than those from ponds, the flesh being whiter, firm, flaky, and of an exquisite flavour, digesting with much facility, and is of all fish the most nourishing; the very large, or the very small are not so good as those of the middling size; when old,

the flesh becoming tough, and losing its fine qualities; when young, the flesh is viscous: nevertheless, the larger ones are more sought after for purposes of the table; its freshness is known by the brilliancy of its eye, and red tint of the gills.

Have five large perch, clean, and tie up their heads, boil them in salt and water, with a lemon cut in slices, an onion and a carrot sliced, whole parsley, thyme, bayleaf, and a little mace; boil nearly half an hour; when done, take them up, lay them on a cloth, cut off their fins, and with a knife take off all the scales on both sides; then dish them on a napkin, placing the largest in the middle; surround the piece with potatoes boiled in salt and water; stick upright the red fin of the perch down the centres of each fish, and serve two boats of melted butter, to which add salt, pepper, lemon-juice, and a little grated nutmeg.

Perches sauce aux Huitres (with oyster sauce); *au beurre d'Anchois* (with anchovy butter); *au beurre d'Ail* (with garlic butter); *à l'Anglaise* (with lobster sauce).

The perch are boiled as in the last article, and are served with the respective sauces above named, and may be thus served with any other description of *sauce au beurre*, (melted butter,) as, mixed with an essence of truffles, &c.

Perches à la Parisienne—(Parisian mode).

Serve them as above, masking them with the *ragoût à la Parisienne*.

Perches à la Régence—(With the sauce so called)

Is by the same process as above, masking with the garniture of truffles *à la Régence;* garnish them with roes of carp.

Perches à la Xavier—(From the Inventor).

Follow the process as in article *à la Hollandaise*, and mask them with truffles *au suprême*, and lay round a border of crayfish glazed.

Perches à la Millevoye—(From the Inventor)

Are the same as above, masking them with a garniture of truffles dressed in Champagne; lay roes of carp on the top of the perch, and all round lay some quenelles of whitings glazed.

Perches à la Normande—(With the Ragoût so called).

Prepare and dish them as in article *à la Hollandaise*, pour over them the *ragoût à la Normande*, and garnish them round with carp roes and crayfish glazed.

Perches en Matelote à l'Algérienne—(Algerine mode).

Stew them in a *Mirepoix* prepared as directed, and moistened with two bottles of white wine, and two ladlesful of consommé or fish-stock, and the flesh of a lemon; set them to boil slowly forty minutes before serving, then take them up and dish them in the shape of a diamond; pour into the centre of them the *ragoût à la Navarin*, to which add escalopes of fillets of soles sautéd in butter, and the fourth part of the stock from the perch strained through a silk sieve and reduced to a demi-glaze, also a piece of fresh butter; at the corners place two groups

of button onions prepared white for a matelote, and two groups of mushrooms; lay on each perch when sauced, a handsome carp roe, and round them place for garnish fillets of soles fried.

Perches en Matelote à la Comachio—(From a Lake in Italy).

Stew, and dish diamond-wise as above, four perch, and pour in the centre a ragoût of escalopes of eels *à la Périgueux*, adding a plate of small onions slightly coloured and prepared for a matelote, four pottles of mushrooms and their liquor, the fourth part of the stock passed through a silk sieve and reduced to glaze, a little anchovy butter, as also a piece of fresh butter; mask the fish with the sauce, and on each perch lay a large crayfish glazed, and two carp roes garnished with fillets of fried eels.

Perches en Matelote à la Richelieu—(With the Sauce so called).

Prepare the perch as directed in the article *à l'Algérienne;* have ready the *sauce à la Richelieu*, add to it one-third of the stock from the perch reduced to a demi-glaze, also some crayfish butter, a plate of small quenelles of whitings, fifty crayfish tails, and fifty mushrooms; give the ragoût a boil up, and pour it into the centre of the perch; lay on the top of the perch, smelts in shape of half-moons and plain-boiled, and garnish round with crayfish and croutons glazed, prepared as for a matelote: the sauces of matelote *à la Marinière*, *à la Bourguignote*, *à la Genoise*, *à la Périgord*, &c., may also be served with them.

Perches à la Pompadour—(From Madame Pompadour).

Clean, and throw salt over the perch, and let them lie for an hour, then soak them in cold water for ten minutes, take them up, dry them, and fill them within with whiting quenelle; lay them on a fish-strainer well buttered, and cover them smoothly with the same farce an inch in thickness; then dress and serve them as directed in the article *Turbot à la Pompadour.*

Perches farcies et glacées au four—(Forced and glazed in the oven).

Follow the process of the last article, and finish as directed in the article Turbot *farcies et glacées au four.*

Perches à la Villeroi—(From the Inventor).

Prepare the fish as in the article *à la Pompadour*, and finish as directed in the article *Soles à la Villeroi.*

Perches à la Polonnoise—(Polonese method).

Prepare them as in the article *à la Pompadour*, and proceed then as in the article *Truites à la Polonnoise.*

Perches au gratin.

Proceed as directed in the article *Truites au gratin.*

Perches en caisse—(Broiled in cases).

Proceed with the perch as directed above, and terminate in the way detailed in the article *Rougets en caisse.* Perch may be served in all the various ways detailed in the articles on Mullets.

Perches en Matelote à l'Allemande—(As a Matelote, German mode).

Prepare five perch as if for the gratin, cut them in lengths, and terminate as in the article *Carpe en matelote à l'Allemande*.

Perches à l'Allemande—(German fashion).

Prepare these also as for the gratin, and serve as in the article *Carpe à l'Allemande*.

Observations.—Practitians should resort to former articles, and if ingenious they will there find some useful hints for new preparations; but this fish, being nutritive and healthy, cannot be too much varied in its seasonings.

Matelote à la Rothschild—(So named from Baron Rothschild).

Clean, as directed, a piece of sturgeon ten inches long, a fine eel, carp, pike, two perch, and two mullets; throw some salt on the sturgeon, and set it on one side; cut each of the other fish into lengths of two inches, and again divide the pieces of carp through the bone, and remove the bitter bone near the head; divide the head in half also, toss up the whole in a large basin with a pinch of bay-salt to cleanse the fish, and render it somewhat salt; an hour and a half after soak it in cold water for ten minutes, then take them up, and dry them and the sturgeon also, from which the under part must be cut away; tie it up, and an hour before serving, stew it in a *Mirepoix* moistened with a bottle of Champagne and a ladleful of consommé or fish-stock. An hour before serving, boil two bottles of Champagne with two ladles of consommé, (or if for maigre, with fish-stock,) add two onions, two carrots, two pottles of mushrooms, and two parsley-roots, the whole sliced; add two bunches of sweet herbs, each containing a clove, mace, pepper, spices, eight ounces of fresh butter, and a little salt, as the sauce is made from this stock; then lay the eel on it in the strainer, let it boil ten minutes, then put in the pieces of the carp, and five minutes after, add the perch and mullets, being careful to place each separate; cover, and set it to boil; when ready to serve, pour off the stock, skim, strain, and thicken it with a little white roux, and add as much *sauce Allemande;* whilst this sauce is reducing, take up the sturgeon and glaze it, and add to the sauce one-half of its liquor, with the essence from six pottles of mushrooms when reduced to a demi-glaze. Dish the sturgeon with the belly downwards in the centre of the dish, on which previously fix a stand of bread one inch in height, fried in butter, and covered with panade, and around it lay each of the other fish except the carp, in separate groups, carefully trimmed; lay on the group of fish at each end of the dish, (and which group should be larger than the others,) one of the divisions of the carp's head; then mask with a great portion of the sauce in which you have mingled four ounces of butter, a little sugar, and a little glaze, and passed through a tammy: this done, place between each group of fish small onions prepared as for a matelote, the next, mushrooms, another, tails of crayfish; carp roes; truffles turned round, and dressed in the sauce; then garnish all round with smelts in rings boiled in some of the sturgeon liquor; and between each place a crouton glazed; glaze the sturgeon a second time, and fix into it ten hâtelets composed of fillets of soles *conti*, a large crayfish, a piece of carp roe cut like a cockscomb, and a large truffle glazed; serve.

Matelote à la Suffrein—(So named from the Admiral).

Clean a piece of salmon ten inches long, a carp, eel, small pike, two perch, and two trouts; stew them as directed in the last article, but using claret instead of the wine named therein; the salmon must be farced with a quenelle of whitings, and covered over with the same farce one inch in thickness; thicken the sauce as in the last article, and add to it as much clarified *sauce Espagnole*, and the liquor from the mushrooms; reduce it to the proper point, add four ounces of fresh butter, and dish, mask, and garnish the fish as in the last article.

Matelote à la Marc Antoine—(From the Roman Triumvir).

Clean, cut in pieces, and salt as above directed, a fine carp, large eel, pike, two perch, and four burbots, and having soaked them in cold water, boil for half an hour two carrots, two large onions, and two pottles of mushrooms, the whole sliced; add two bundles of sweet herbs, with three bottles of hock, three ladles of consommé, eight ounces of fresh butter, spice, two lemons sliced, a small head of garlic, and salt; lay the pieces of eel upon the strainer to boil thirty-five minutes previous to dinner, ten minutes after add the pike, in five minutes after, the perch and burbots, and again, in five minutes, the carp; when serving, strain the stock through a silk sieve, skim and thicken with some *roux;* add to this sauce a plate of round truffles, the liquor from six pottles of mushrooms, a small piece of sugar, the liquor from twelve dozen of oysters; when the sauce is skimmed add two ladles of *espagnole* (if for *maigre* made as directed for that purpose); whilst the sauce is reducing, place on the dish an oval croustade of bread twelve inches long, by eight inches wide, prepared as directed in Part V.; fasten it upon the dish with a little egg and flour mixed, and fill it with the burbots; dish the other fish round the croustade neatly, mask them with the sauce, to which add a little glaze, and four ounces of crayfish butter, (having passed it through a tammy,) adding also a plate of small quenelles of smelts with crayfish butter, and the soft parts of the above-named oysters, pour this into the croustade; at the two ends of the matelote add two groups of onions prepared as for a matelote, and in the centres, two groups of mushrooms; around these lay roes of carp and croutons of truffles glazed, and over the ragoût the livers of burbots, and palates of carp, and fix ten hâtelets composed as usual round the croustade (see the design, No. 1. Pl. IX.)

Matelote à la Kleber—(From General Kleber).

Take a fine soft-roed carp, two perch, two small trouts, and two mullets, and proceed as directed in article *Matelote à la Rothschild*, boil them as there directed, and thicken off the sauce in the same manner, adding the liquor from six pottles of mushrooms, and that also from two pints of button-onions dressed as for a matelote; skim, and add to the sauce the same quantity of *sauce Espagnole*, and reduce it quickly; fix on the dish a croustade prepared as in article *à la Rothschild*, lay round it groups of the fish neatly placed, and fill it with large quenelles of whitings *à la Périgueux;* squeeze the sauce through a tammy, and work in a little glaze and four ounces of fresh butter; sauce with this the matelote and the quenelles, on which latter lay a border of carp roes, and in the centre some crayfish tails passed in butter, and a little

glaze; between each sort of fish lay separate groups of small onions, carp roes, truffles turned in small olives, and mushrooms, and round the whole lay a row of smelts in rings, and croutons prepared thus: soak in a thin glaze twenty-four croutons, then mask them half an inch thick with the quenelle of whitings as above, smoothing it with white of eggs as usual, then lay them in a sauté-pan well buttered, place fire above and below, observing that the croutons become of a light brown, whilst the farce becomes done; drain them on a napkin, glaze them lightly and serve; fix round the edge of the croustade ten hâtelets composed of a flat quenelle, a truffle, and a large crayfish glazed.

Matelote à la Fénélon—(From the Archbishop of that name).

Clean, as directed, three fine eels, and three trout fifteen inches long, and cut them up as directed in article *à la Rothschild;* salt and soak in the same manner, and boil together the same herbs and seasonings, with two bottles of Bourdeaux wine, one of Sauterne, and three ladles of consommé or fish-stock; add the trimmings from two pounds of truffles, stew the fish in this stock, giving the eels forty minutes, and the trout only ten; then strain and thicken the stock as before directed, add the liquor from six pottles of mushrooms, a small piece of sugar, the two pounds of large truffles trimmed, and the same quantity of *Espagnole;* whilst the sauce is reducing, dish the croustade as before, and place within it some quenelles of eel with crayfish butter and roes of carp, surround it with groups of the fish neatly trimmed; proceed to form two neat groups, one of eels without the heads, and one of trout; then dish the truffles from the sauce together in the croustade, forming also two groups with the matelote; work into the sauce four ounces of butter and a little glaze lukewarm, squeeze through a tammy, fill the croustade nearly full, but not to run over; mask the matelote, which garnish as usual with mushrooms, small onions, crayfish tails, and carp roes, and fix ten hâtelets composed each of three fillets of soles *conti* in rings, a large crayfish, and truffles glazed.

Matelote à la Royale—(Court fashion).

Clean a fine eel, two perch, a trout fifteen inches long, and two large mullets; trim, salt, and stew them as in article *à la Rothschild*, strain, skim, and thicken the stock as therein directed; add the same volume of *sauce Allemande* quite boiling, a ragoût spoonful of *Soubise*, a little glaze, and pass it through a tammy; work into it four ounces of crayfish butter; place a croustade twelve inches long and eight inches wide, prepared as usual on the dish, within which lay roes of carp and mushrooms, around these some livers of burbots, and in the centre pile up fifty carp palates or tongues mixed in a little sauce, butter, and glaze, with fifty crayfish tails; around the croustade lay the matelote in groups without using the heads, mask these and the croustade with the sauce, add to the matelote two parcels of small onions, (sweated slightly and boiled in consommé, with a little white wine, butter, and sugar,) two of carps' roes, the same of truffles and of crayfish tails; lay croutons of truffles glazed round the matelote, and croutons with farce prepared as in the article *à la Kleber*, and fix in the edge of the croustade ten hâtelets composed one half with roes and truffles, and the other with quenelles *à la Villeroi*, roes, and large crayfish glazed.

Matelote à la Massillon—(From the celebrated Bishop of Clermont).

Clean a fine eel, two burbots, two perch, and two trouts, and proceed with them as for the *Matelote à la Suffrein;* fill the croustade with quenelles of carp, with an essence of mushrooms; prepare the *Ragoût à la Périgord*, to which put the sauce from the fish, made as article *à la Rothschild*, adding a little glaze and four ounces of butter; mask the matelote with the ragoût, as also the ingredients in the croustade; then form upon the croustade a border with smelts, (in rings,) and put in the centre some ragoût dished up high; mingle with the matelote groups of onions prepared as usual, mushrooms, and roes of carp; garnish the whole with fillets of *Soles à la Horly;* fix round the edge of the croustade ten skewers, composed as usual.

Observation.—The above matelotes are expensive, and belong only to large repasts; but they may be made less so by suppressing some of the ragoûts and garnishings which surround them, retaining still the croustade and the hâtelets.

Matelote au Vin de Champagne—(With Champagne Wine).

Clean two eels, a carp, two perch, and two pike; cut them up and salt them, as in article *à la Rothschild;* stew them, and proceed to thicken the sauce in the same manner, adding to it the equal quantity of *Espagnole;* finish it as above: in dishing, place the heads of all the fish, except the eels, in the centre of the dish (but not using the carp's head;) dish it up high, laying the pieces indiscriminately; place the heads of the carp on the top, and lay round twelve croutons, prepared as usual, and glazed; sauce the matelote, and garnish it with groups of mushrooms and small onions; place here and there fine carp roes and large crayfish, glazed.

Matelote au Vin de Bourdeaux—(With Bourdeaux Wine)

Is by the same process as the last article, using claret instead of Champagne.

Matelote à la Périgueux—(With the sauce so called).

Prepare an eel, two perches, and two pike, as in article *à la Rothschild*, stewing them with the same seasonings, but using two bottles of red and one of white Burgundy wine, instead of Champagne; thicken the sauce in the same manner, and add two ladles of *Espagnole*, with two raw truffles chopped, a gill of Madeira wine (dry), and a pinch of pounded-sugar; when sufficiently reduced, take it from the fire and work in a little glaze, and four ounces of fresh butter; sauce the matelote, and garnish it with groups of small onions, mushrooms, roes of carp, crayfish-tails, and croutons.

Matelote à la Genoise—(With the sauce so called).

Prepare this matelote as the last, making a *sauce à la Genoise*, with the stock from the fish, to which add the liquor from six pottles of mushrooms, a little glaze, pounded-sugar, and four ounces of butter.

Matelote à la Marinière—(Seaman's fashion).

Use the same fish as directed in the article *Matelote au Vin de Champagne;* put into a large stewpan three bottles of red wine and

one of Chablis, with the usual herbs and spice, and four pottles of mushrooms; three quarters of an hour before serving, put in the eel, (but not the head of it,) and let it boil; ten minutes after add the pike, and in five minutes more add the perch, the carp, and a large plate of button-onions passed off of a light colour in butter, and three parts done in a little wine, (or stock,) butter, sugar, and salt; boil the matelote ten minutes, strain off half the liquor, which thicken with flour and butter as usual; and when it boils, pour it upon the matelote, gently moving it to mingle it; give it now about five minutes boiling; take up carefully the onions and mushrooms, which keep hot in a *bain Marie;* dish the matelote as in the article *au Vin de Champagne;* reduce the sauce, pass it through a tammy, and add a little butter; lay the mushrooms and onions in groups round the fish, and also twelve croutons, prepared as usual, and glazed; sauce the matelote, and lay upon it some roes of carp, and round it some crayfish.

Observation.—If a piece of glaze, either of fish or any other, be added to this matelote, then the onions should be done separately, putting them over the fire before the matelote, that they may be done enough by the same time; (the mushrooms also should be dressed separately;) nevertheless, some of both should be in the stock to flavour it.

Matelote d'Office—(For the Confectioners).

Take two eels, two pike, and two carp, and proceed with them as in article *à la Rothschild*, stewing them with three bottles of red wine, salt, pepper, and chopped parsley, mushrooms, and shallots, two bunches of sweet herbs, a head of garlic, and a piece of butter; finish as in the last article; a spoonful of capers may be added to the sauce.

Matelote d'Office à la Provençale—(With Provençale Sauce).

Prepare the fish as above; fry lightly in sweet oil ten large onions sliced; stew the fish in three bottles of white wine, with a small handful of parsley-leaves, two bunches of herbs, pepper and salt sufficient; put in the eels, and ten minutes afterwards the pike, four pottles of mushrooms sliced, and a little garlic pounded; let these boil five minutes, add the carp, and four ounces of butter mixed with three spoonsful of flour; throw this in, in small pieces, and move the kettle gently; the fish, not being done enough, are not likely to break; cover it, and let it all boil; when the carp is done enough, dish it; reduce the sauce, and add a little glaze if you wish; place croutons (glazed) upon the matelote.

Observation.—The fish denominated in the foregoing articles, the Burbot, is not generally known, because not commonly met with in England; the Trent being the only river in *which, I have* been informed, they are to be found: it is the fish called in France *la Lotte;* nevertheless, as it is directed in the original to be made use of, it became the Translator's duty to include it in the articles herein, although fully aware of the difficulty of procuring them. The Translator has again to refer to the quantities of wine directed to be used, and to repeat the caution given in the Note page 13.

PART THE FOURTH.

Observations on making Paste.

The soul of the operation consists in having the paste well mingled; for should there be any neglect in the preparation, a bad result only can be obtained: also, if the pastry, when baked, possesses a colour the least objectionable to the eye of the connoisseur, it will be no less disagreeable to the palate, being heavy and indigestible; therefore the manipulation should be perfect, both in the oven and on the table. It is easier to bake than to make it: the oven claims, it is true, care, assiduity, and practice; but the composition permits not mediocrity,—requiring memory, taste, and skill,—for, from its perfect seasonings, and the due amalgamation of the different bodies of which it is composed, it receives its good or bad qualities. The oven is one simple and self-same thing,—the compositions are varied to infinity.

Feuilletage—(Puff Paste).

This article has something simple and easy in its preparation, but the effect of the oven on it is singular and extraordinary, producing so sudden and voluminous an increase.

Sift twelve ounces of flour on the dresser, make a hollow in the centre four inches wide, (this is termed the *fountain*, and will hold within it the water sufficient for its amalgamation,) in the midst of the fountain put a quarter of an ounce of salt, two yolks of eggs, butter of the size of a walnut, and nearly half a pint of water; stir this mixture with the ends of the fingers of the right hand, gradually mixing the flour, and adding water when necessary, that the paste may acquire consistency, and be somewhat firm; work it beneath the hand on the dresser for some minutes, until it is as smooth as satin; care must be taken not to permit the water to escape, as then the preparation presents but a bad appearance; in this case it should be regathered very skilfully, so that it be not mixed in hard or soft particles; for that renders the preparation tough, difficult to work, and partly causes the operation to fail: when it is in this state, which is easy to discover, if, having drawn the paste out a little, it immediately recedes, proceed thus: roll it out, and place upon it here and there five or six pieces of butter the size of a nutmeg, and after having worked it well, as before, the preparation will retake its soft and yielding texture, and be found perfect; the paste should neither be too hard nor too soft, but hold the medium; though it succeeds better when somewhat soft, rather than when too firm: follow the same process both in summer and winter; though many assert the paste should be firmer in winter than in summer; but as ice will give to butter the same firmness as if in January, the argument is set at rest; should the paste be too soft when

the butter is added, and it is placed on ice, the butter is quickly hardened, while the paste does not become so; then the result in rolling it out will be, the butter, not being retained by a paste firm enough to unite with it, will break into small particles, and having given the paste the two first rolls, lumps like peas are formed in it; then being rolled, it must again be placed on the ice, and it finishes by the particles of butter becoming frozen, which, in the baking, melt and separate from the paste, which could not unite with it, and thus it fails entirely; practice will demonstrate this clearly. In winter the same thing happens if the butter is not worked enough, and the paste too soft; the butter should be worked to the proper point for mixing, and need not be so firm as generally imagined. When the paste is prepared as above, take three-quarters of a pound of butter, which, twenty minutes before using, has been broken in pieces and put into a basin of spring water, with some pounds of ice washed and broken, (in summer,) then press this butter in a napkin to drain out the water, and at the same time to render it of a smooth and equal body; roll the paste out square, lay the butter in the centre, and turn the edges of the paste over upon it, surrounding it equally with the same thickness of paste; complete this operation as quick as possible, as also the rolling of it, which should be on a marble slab; when the sheet is nearly three feet long, and one foot broad, fold one foot of its length over on the centre, and the third foot over that, so that it is placed in three layers of equal length; then roll it out to the same length and breadth as before; fold it up as at first, and roll it two inches longer than its breadth, and set it on a copper-sheet lightly floured, and placed upon ten pounds of pounded-ice, spread out to the same size as the paste; cover it with two sheets of paper, and then with another copper-sheet, on which put one pound of beaten ice to cool the upper surface of the paste; after three or four minutes turn the paste, and cover it again quickly; recommence by giving it two rolls as before; then again set it on the ice, and afterwards again turn it as above; afterwards give a roll and a half or two rolls *, according to the use required: much quickness is requisite, the heat of the season softening the paste so rapidly, that it can scarcely be handled; thus in half an hour, (all things being previously ready,) excellent puff paste may be made; but assure yourself that the oven is ready also. This remark is necessary, as the oven is sometimes more than an hour in heating, so that the composition should be commenced when it is about half hot; but many are not of this opinion, deeming it necessary that the paste should remain at least half an hour after being mixed, that it may not be tough, but become finer in the baking: yet it often happens that puff paste must be made in a quarter of an hour, and even this time is sufficient, as is intended to be shown in the following article, taking into consideration the season the least favourable to the operation.

Second manner of Preparation.

Prepare the paste, but softer than usual; work it for a minute, and it

* To give paste one turn is to roll it out the first time as far as you can without pressing the butter through the paste; then fold it in three layers, and roll it out in length as before; and this operation is to be continued for four, five, or six turns, as may be required: half a turn is by folding the paste in two layers only.

will be as smooth and yielding as if made for some time; work the butter, and leave it in the iced water as before; press it in the napkin, and then inclose it in the paste, and give it two rolls quickly, leaning lightly on the rolling-pin that the butter may not break through the paste; place it on ice between two copper-sheets, turning it twice in five minutes; give it then two more rolls, and replace it instantly on the ice, leaving it there three minutes only; then again give it two rolls, and place it again on the ice for two minutes; during this time lay on a small baking-sheet a very thin sheet of pâte fine (which see), and lightly wet it, and taking the puff paste from the ice, place on the centre a stewpan-cover eight inches wide, and with a knife cut the paste round the edge of the cover so that the *vol au vent* is perfectly round; wash the top of it with a paste-brush dipped in an egg beaten well up, and with the point of a knife trace a circle one-sixth of an inch deep, and three-quarters of an inch from the outer edge, to form a cover for the *vol au vent*, which put directly into a quick oven. Attention should be paid to sprinkle flour on the top, as well as the bottom of the paste, during the rolling, otherwise it has an ill-appearance when baked; also, when the paste has received its last roll it should be used immediately, not more than from four to eight minutes should elapse previous to its being put into the oven; if suffered to remain from twenty to twenty-five minutes before using, in place of being clear and light, it will be dull and compact; for during this delay the paste relaxes, and for this reason it is proper to finish it only a few minutes before baking *.

Puff paste also may be made by using sixteen ounces of butter to twelve ounces of flour, and then giving seven and a half rolls, or even eight: this is named *feuilletage à seize livres*—sixteen pounds puff paste.

Feuilletage à la Graisse de Bœuf—(Puff Paste with Beef Suet).

Take the skins and nerves from one pound of very dry suet, chop, and pound it in a mortar, with a spoonful of good olive oil, gradually adding more, so as to give it a body, and rendering it as soft and easy to work as butter in the winter; proceed then with the same weight, and in the same manner as directed above. Lard may be used instead of oil; by using half lard and half suet, very fine paste may be obtained, and very agreeable if eaten hot.

Feuilletage à la Graisse de Veau—(Puff Paste with Veal Suet).

Boil in the stock-pot three fine udders; when cold, trim and pound them, adding sweet-oil or lard, that the mixture may become as pliable as butter; use it as such; half lard and half udder will produce very fine paste; if udders cannot be procured, use the kidney-suet prepared as beef suet.

Feuilletage au Saindoux—(Puff Paste of Lard).

Put to twelve ounces of flour, two ounces of lard, two yolks of eggs, two drachms of salt; finish the paste as usual; let it remain some

* I do not render a translation of the third detail given for making puff paste, it being but a recapitulation of the first, in the character of a master directing an apprentice.

minutes, and then roll it as puff paste, and spread on it (with a paste-brush) some lard in a liquid state, but scarcely warmed; then fold the paste in three layers, give it a roll, let it rest for a few minutes, and recommence the same operation six or seven times, until twelve ounces of lard have been used.

Feuilletage à l'Huile—(Puff Paste with Oil).

Proceed as directed in the last article, using twelve ounces of sweet-oil instead of lard.

These different modes of proceeding are given that cooks who travel in foreign countries, where butter cannot be obtained, may make use of them; but they serve only for pastries to be eaten hot.

Pâte à dresser des Pâtés chauds et froids—(Paste for hot or cold Pies).

This preparation claims more care than is imagined, on account of the exact moisture necessary for the certainty of the operation; for if too firm it is difficult to build, and cracks in baking; and if too soft, a still worse effect is produced.

Sift three pounds of fine flour, make a fountain, and put therein one ounce of salt, four yolks of eggs, and one pound and a quarter of butter, (worked with the hand in winter,) half a pint of water; mix the butter and the liquids together, then the flour, rubbing the mixture between the hands and the dresser until a sort of crumb, like bread-crumbs, is produced, which gradually moisten, mixing and rubbing it lightly till it becomes a mass; then work it by passing it in small pieces between the pressure of the hands and the dresser to mingle the soft and hard parts together, forming it into one equally smooth and firm body; perform this operation once in summer, but in winter twice; the paste should be firm, and yet soft enough to mould easily; if it moulds difficultly and cracks on the surface, spread it out and sprinkle water on it (very cautiously) to moisten it to the exact point: having worked the paste so as to damp it equally, take about a fourth part of it, working it strongly between the hands and the dresser for a minute until it becomes perfectly easy to mould: renew the same operation (three separate times) with the remainder; then lay the whole together, and wrap it up in a napkin slightly damped to exclude the air; but this is unnecessary if used directly. In summer this preparation should be formed as promptly as possible, the heat rendering the hands so warm that they dry the paste, which prevents its being used; the paste thus dried not blending, causes it to be difficult to build; and when rolled, to separate at the edges: a bad effect is also produced in the oven. In this case cut the paste in slices, damp each slice slightly, and lay them again one on the other, and press them heavily to blend them; when it becomes soft and retakes its smooth body, place it in a damp napkin, as before. In winter it is easier to accomplish it, but the essential point to the success of this preparation is the just medium of moisture, which can only be obtained by much carefulness. The manner of dressing this paste is given in the article on Cold Pies.

Pâte à dresser pour les Pâtés chauds—(Paste for Hot Pies).

Put on the dresser three-quarters of a pound of flour sifted, make a fountain, add six ounces of butter, (worked with the hand in winter,)

two yolks of eggs, a quarter of an ounce of salt, and half a teacup of water; then proceed as above, but work this one turn more, because having more butter in it, it is rendered less easy to blend in summer. To overcome this difficulty, the water and butter should be iced; if, notwithstanding, the paste becomes heated, cut it in thin slices, moisten them slightly, work them strongly together, and let it remain some time before using it. This paste is used for custards of fruit or cream.

Pâte fine pour les Timbales—(Paste for Timbals).

To three-quarters of a pound of flour, add eight ounces of butter, two yolks of eggs, a quarter of an ounce of salt, and finish as above.

Pâte fine pour Tourtes d'Entrée—(Fine Paste for Tourtes),

Is the same as the last article, but using two ounces more of butter; keep it something softer. This paste is used for tourtes for first or second course.

Pâte brisée—(Half Puff Paste).

Sift three-quarters of a pound of flour, make a fountain, put within it a quarter of an ounce of salt, two whole eggs, a quarter of a pint of water, and ten ounces of butter, proceed as for Puff Paste; but this paste should be somewhat firmer. The butter should be placed in pieces within it, so that having rolled it four times, like puff paste, it has somewhat of the same effect when baked. This paste is used particularly for the *Gateaux des Rois.*

Détrempe des Gateaux de Plomb—(Paste for *Plomb* [heavy] Cakes).

Sift one pound and a half of flour, make a fountain, and put therein half an ounce of salt, two ounces of pounded sugar, four yolks of eggs, one pound and a quarter of fresh butter, and half a pint of double cream; mingle these together as the preceding; when rubbed under the hands on the dresser five times, it should be a little firmer than *brioche* paste.

Gateau de Plomb à la Parisienne (à la Vanille)—*Plomb* Cake with Vanille, Parisian manner.

When the paste is made as above, spread it out thin, and strew upon it two sticks of vanille chopped very fine, mix it gently to incorporate the whole together, then mould the cake, sprinkling flour on the dresser, and placing it upon a small baking-sheet, flatten it, leaving it six inches wide, and two inches and a half thick; then surround it with a band of strong paper buttered, four inches wide, but to prevent this band becoming disarranged, fix round it many small bands, washed with egg only, sticking half their width on the sheet, and half on the large band, forming thus a case, which hinders the paste from spreading; the cake may also be baked in a mould of copper or tin, with the bottom plain, and the sides fluted, being three inches high and six inches wide. When the cake is thus prepared, wash the top with egg; and with the point of a knife, trace a wreath, rose, or star, and having pierced it through the centre, to assist the evaporation of the globules of air, which are sometimes compressed between the sheet and the paste, put it in a quick oven, and give it two and a half or three hours baking,

until the heat has penetrated throughout the mass, which otherwise would be compact, and indigestible. These cakes should be eaten cold. Vanille pounded with the two ounces of sugar, used in this composition, and sifted, may be used, and at the time of serving, half a spoonful of this sugar reserved for this purpose may be sprinkled on the top.

A la Fleur d'Orange—(With Orange Flowers).

Instead of the vanille, use two ounces of orange-flowers, whole or chopped.

Aux Anis de Verdun—(With Aniseed).

Use two ounces of Verdun aniseed with the paste.

Au Cédrat Confit—(With Candied Citron).

Cut in small fillets four ounces of candied citron, mingle it with the preparation as above, and finish as usual. Candied orange the same.

Au Zeste de Citron—(With the Rind of a Lemon).

Rub a ripe lemon on a lump of sugar, scrape it off, and add this to the usual preparation.—Citron, orange, and Seville orange may be used the same.

Aux Raisins de Corinthe—(With Currants).

Pick and wash eight ounces of currants, and mix them in the first preparation: eight ounces of raisins, stoned and washed, may also be thus used; but a little rum may be added to these two last cakes.

Au Fromage Parmesan—(With Parmesan Cheese).

Add twelve ounces of Parmesan cheese chopped or grated, and finish as usual.

Au Fromage de Gruyères—(With Gruyère Cheese).

With twelve ounces of Gruyère cheese cut in dice, and added as above.

Au Fromage de Brie—(With Brie Cheese).

Pound in a mortar six ounces of Brie cheese refined, and cleaned, mix it with the paste as usual; and also in the same manner proceed with *Viry*, *Neufchâtel*, or *Cream Cheese*.

Gateau de Plomb Anglo-Français—(Anglo-French *Plomb* Cake.)

The preparation being made as for the Parisian cake, add four ounces of currants well washed, four ounces of small muscadel raisins stoned, one ounce of candied citron, cut in thin fillets, the same of candied orange, a glass of sherry, or a little rum; when perfectly mingled, finish the operation, and give it three hours' baking. This cake is very agreeable eaten cold, but still more so when sliced half an inch thick, and grilled or coloured in the oven; strew pounded sugar on the slices when served.

Gateau de Plomb de Châtaignes—(Chestnut *Plomb* Cake).

Roast one pound of chestnuts, clean them perfectly and pound them with four yolks of egg, and pass them through a sieve; make a fountain

in twelve ounces of flour, in which put a quarter of an ounce of salt, six ounces of pounded sugar, twelve ounces of fresh butter, two eggs, and the chestnut paste; work this mixture as the ordinary cake, and finish the same, put it in a mild oven, and give two hours and a half baking.

Gateau de Plomb de Riz au lait d'Amande—(*Plomb* Cake with Rice and Milk of Almonds).

Skin one pound of sweet, and half an ounce of bitter almonds, pound them perfectly, moistening them by degrees with a spoonful of water, that they may not form an oil; then mix them with two quarts of water, which afterwards squeeze through a napkin, to obtain the essence of the almonds, which pour into a stewpan, to twelve ounces of Carolina rice, washed and blanched (that is, set over a fire in cold water until boiling, and then strained on a sieve), three-quarters of a pound of fresh butter, eight ounces of pounded sugar, and a grain of salt; when this mixture boils, set it over some live ashes to simmer gently, stirring it from time to time, till the rice breaks easily under the pressure of the finger, then pound it in four divisions, and rub it through a sieve; thus prepared, add six yolks of eggs to bind the rice, which should be of a firm paste; butter a mould, or have a case of pasteboard buttered, and finish according to the article *Gateau de Plomb à la Parisienne*. To this cake may be added currants, raisins, vanille, or any other ingredient; and instead of the almonds, one pound of filberts may be used.

Gateau de Plomb de Pommes de Terre—(*Plomb* Cake with Potatoes).

Roast in the cinders twenty potatoes of a mealy nature, and take from them the skins and scorched parts, weigh one pound and a half of the remainder, which pound, adding gradually twelve ounces of fresh butter, eight ounces of pounded sugar, six yolks of eggs, a gill of double cream, one ounce of candied orange-flowers pounded, and a grain of salt; the whole perfectly pounded, pass it through a hair-sieve and finish it as previously directed; it may be flavoured with all sorts of odours, or with currants or raisins added.

Gateau de Plomb de Nouilles—(*Plomb* Cake with Nouille Paste).

Make a nouille paste (see this article) with six yolks of eggs; when cut, boil it in a quart of boiling cream, with half a pound of fresh butter, for some minutes, add six ounces of sugar, on which the skin of an orange has been rubbed; stir these with a wooden spoon, and place the whole over some live cinders for half an hour, that the nouilles may swell, and become soft; then add a grain of salt, and eight yolks of eggs, to give a body to the paste, which put into a buttered mould, and give it two hours' baking in a gentle oven.

Gateau de Plomb aux Amandes amères—(*Plomb* Cake with bitter Almonds).

Pound four ounces of sweet, with as many bitter almonds, and moisten them gradually with the half of the white of an egg, that they may not oil; and when they are perfectly smooth, sift three-quarters of a pound of flour on the dresser, make a fountain, and put within it a

quarter of an ounce of salt, six ounces of pounded sugar, twelve ounces of fresh butter, six yolks of eggs, the almonds, and a gill of cream; finish as usual, adding cream sufficient to keep it soft. (See the Parisian Cake.)

Gateau de Plomb aux Avelines Grillées—(*Plomb* Cake with Filberts).

Peel half a pound of filberts, wash and dry them in a napkin, put them over a slow fire in a preserving pan, stirring them continually with a wooden spoon, that they may all become equally of a clear yellow colour; when cold, pound them, and finish as in the last article.

Gateau de Plomb aux Pistaches—(*Plomb* Cake with Pistachios).

Prepare the cake with the ingredients as for the *Gateau de Plomb aux Amandes amères;* spread it out, and strew over it eight ounces of pistachios, blanched and dried in a napkin; then mix up the paste, and finish it by giving it two hours' baking in a moderate oven.

Gateau de Plomb au Chocolat—(*Plomb* Cake with Chocolate).

Prepare it as the last, adding, instead of the pistachios, eight ounces of good vanille chocolate, broken in small pieces; but do not use the smaller particles, nor work the paste much, lest the chocolate dissolves; before adding the chocolate, separate a tenth part of the paste, which roll out of a sufficient size to envelope the preparation, thereby preventing the surface and sides of the cake from being spotted with particles of the chocolate, which might become calcined in the oven; finish as usual, giving it two hours and a half baking. This cake is very agreeable eaten cold, and is sometimes served in the second course.

Pâte à Nouille—(Nouille Paste).

This paste is different from any other, not being baked, but boiled in consommé to make Italian soups, entrées, or entremets, which are served as macaroni, in a timbal or silver stewpan; it is formed also into sweet entremets, as the *Genoises à la Dauphine*, *Timbales*, *Souffles*, cakes with cream, and even *grosses pieces*, as described in the chapters concerning them.

Sift six ounces of fine flour, make a fountain, and add within it a pinch of salt, and seven or eight yolks of eggs, mix the whole into a firm paste, which work five times, as directed in the article *Pâte à dresser*, then cut and mould it in four equal parts, which roll as thin as possible, then cut them into strips two inches wide, flour them lightly, and lay four of these strips one on the other, and cut them across as thin as possible; when thus cut, move the pieces gently with the ends of the fingers, to separate them, thus forming a kind of vermicelli, which strew on large stewpan covers, that they may not adhere together by their own weight, which will happen if laid more than an inch in depth; follow the same process with the remaining sheets, and when thus arranged, if intended for entrées, turn them into boiling consommé; if for entrémets, into boiling cream: the different modes of flavouring will be hereafter described.

On the Preparation and Baking of Brioche Paste.

Before entering on this subject, some observations on yest, and the effect of the leaven, and fermentation, are here given. Mr. Henry of Manchester observes, that yest is nothing but the scum which rises to the surface of the beer; from the experiments of this able chemist, it appears that the essential properties of the yest consist in carbonic acid gas, and to this is owing the phenomenon of fermentation, "which," says he, "is an inward movement, spontaneously excited by the assistance of a certain degree of heat and fluidity between the integral and constituent principles in compound bodies, from which there results a new combination, in which the properties and proportions of the elements of the primitive bodies are changed;" from this cause of fermentation, it is easy to conceive that good yest is the soul of the leaven, and that on good leaven depends the certainty of the success of those preparations in which yest is necessary, for if the leaven fails, or is inconsiderately employed, certainly the whole preparation must fail also; when this happens, it will be better to re-commence the leaven, than run the risk of losing the whole preparation. The leaven generally fails from three distinct causes: first, from the quality of the yest; secondly, from being mixed with water that is too hot; and thirdly, from not being used when in perfect fermentation: therefore, care should be taken to form the leaven with water simply lukewarm, to keep it in a paste almost fluid, and well mingled, and, above all, to keep it in a warm place to rise, and to employ it when it has gained its proper volume; by putting it into a well-made preparation, a perfect dough will be thus obtained, and the brioche when baked will be light and have a relishing appearance; and when cut will have the semblance of a honeycomb, a delicious odour, and be easy of digestion. If the leaven is ready sooner than the preparation, which in summer will sometimes happen, turn it out on the dresser, mould it afresh, and return it to rise anew; but this process should not take place, if to be avoided, the leaven losing by this second operation a portion of its primitive strength; to avoid this necessity in summer, mix the leaven with cold water. M. Carême gives the following method to find when the leaven has gained its full effect: place the leaven to rise in a stewpan, and stick a card upright into it, mark on it with a black line the level of the paste, and a second, and a third line, at equal distances; place the card within at the side of the stewpan, to be fixed there during the fermentation, and when the leaven has arisen to the third line, mingle it immediately in the preparation, which should be ready to receive it.

Pâte à Brioche—(Brioche Paste).

Sift three pounds of fine flour, take a fourth part of this, make a fountain, put in the middle half a pint of lukewarm water, and one ounce of yest, which mix by degrees, but quickly, adding the least warm water possible, to form the preparation into a light and soft paste; having worked it for some minutes, the dough should quit the dresser easy, as also the hand; then mould up the leaven, and put it into a small stewpan, which cover and put in a warm place to rise; use the proceeding described above if you are not sure when it is perfectly

swollen. Place afterwards the remainder of the flour as a fountain, add one ounce of salt, one ounce of pounded sugar, and a gill of cream, stir this mixture, and add thirty eggs if small, and twenty-six if large (they must be perfectly good); the eggs being broken, mix by small pieces two pounds of fresh butter, (worked under the hand in winter,) mingle it by degrees until the whole of the flour is gathered into one mass; then, if in winter, *fraisez* it (see *Pâte à dresser*) three times, so as thoroughly to amalgamate the butter with every particle; the paste ought then to be soft, if not, add more eggs; the leaven now being in a perfect state of fermentation, turn it out upon the paste, and mix it by cutting and working the preparation so as to render the whole one even body; put it in a large tureen or basin, throw flour over the dough, cover it with a napkin, and set it in a place in which there is no current of air, and of a gentle heat. The *Pâte à Brioche* is generally made the evening before using; then the next morning the first thing to be done is to throw flour on the dresser, turn out the dough, spread it out, and again re-fold the paste (this operation is termed "breaking up the paste"); replace it in the tureen, and three or four hours after renew the process: it is to be remarked that the brioche requires baking before twenty-four hours have elapsed, otherwise it sours rapidly. If, after having broken it up, a number of small globules of air are seen lightly compressed towards its surface, and it is soft and elastic to the touch, these are sure signs of its success; but if, by the effect of a bad leaven, or bad management, the fermentation is imperfect, it will be flabby, stick to the fingers, and its failure is as certain: it requires a quick and well-heated oven. In shops this paste is renewed by mixing nearly a sixth of its volume with fresh paste, and is thus made without yest; by this process, the mixture is prevented from receiving a bitter taste, which is the cause of the acidity accruing in its fermentation: then it may thus remain from thirty-four to thirty-six hours before baking; but these brioches lose much of their flavour and richness. With the brioche paste the *Pains Bénits* (altar bread), *Gateaux de Rois*, brioches with cheese, cream, raisins, or currants, may be made.

Gateau de Compiegne—(Compiegne Cake).

Sift three pounds of fine flour, take a fourth part of it and make a fountain, in which put half a pint of lukewarm water, and an ounce and a half of yest; mix this leaven as in the last article, and leave it to rise. Prepare the remaining flour with a fountain also, in which put one ounce of salt, four ounces of pounded sugar, half a pint of cream, twelve eggs whole, and twelve other yolks also, two pounds of fresh butter, (worked with the hand in winter,) then mix the preparation as directed for the *Brioche*, adding the leaven when at its proper point: when well mingled, add a few spoonsful of whipped cream, which should render the paste as smooth as satin; butter well a fluted mould, with a cylinder, (eight inches wide, and nine inches high,) first pressing the butter in a napkin to extract the milk; put the paste within it, and set it in a place free from any current of air, and of a gentle heat in winter; but during the summer put it in a cooller place, and, above all, prevent the sun from having access to it, as it may turn the butter to oil: the same event will happen if the cake is set in too hot a situation, it will thus become heavy, and the fermentation cease: in winter it may be necessary to use two ounces of yest instead of one ounce and a

half; the preparation then requires a mild and temperate heat. This remark applies to all preparations in which yest affords so much effect; they should be prepared the evening before required. When the paste becomes double the original volume within the mould, and appears swollen at the surface, it is then the proper moment to put it in the oven; if not, it falls again. The oven should be moderately heated, and kept as close as possible; and three hours after cleaning it out put in the cake that it may receive an equal heat; after an hour draw it out to examine, and if flexible and light in colour, let it remain for another half hour in the oven; but if it be dark and firm, the cake should be turned over quickly upon a small baking-sheet, and the mould taken off; and if it does not easily quit, strike the mould here and there with a wooden spoon, replace the cake in the oven to dry it; if it be too light in colour, let it remain to become darker; but it should be served somewhat light to distinguish it from the *Baba.*

Baba Polonois—(Polish Baba)

Is the invention, M. Carême asserts, of Stanislaus Leczinski, King of Poland, Grand Duke of Lorraine and Bar: he denominates him a *Prince fort gourmand.*

Sift three pounds of flour, prepare one-fourth for a leaven, with one ounce and a half of yest, and half a pint of lukewarm water, as directed for the *Brioche* (which see); then make afterwards a fountain with the remaining flour; add one ounce of salt, four ounces of pounded sugar, half a pint of good cream, twenty eggs, and two pounds of fresh butter, (in winter worked with the hand); proceed as for the *Brioche;* and having added the leaven, when properly risen, work the whole well, and spread it out a little; make a hollow in the middle, in which pour a glass of Madeira wine, and an infusion of a drachm of saffron boiled in half a gill of water; strew on the paste six ounces of currants, picked and washed, six ounces of raisins, stoned and divided in half, (these should be prepared beforehand,) and one ounce of candied cedrata cut in small pieces; mix the whole well together; separate an eighth of the paste, render it smooth on the upper side, and pick out the largest pieces of the raisins from its surface; line a mould (of the same size as the preceding, and well buttered) with this dough, the raisins from which are removed, that the sugar they contain may not cause it to stick to the mould in baking: the same attentions during the fermentation and the baking are required as for the Compiegne Cake, with this difference, that it must be put in a cooller oven, giving it the same length of time: its colour should be of a fine red, but it is not easy to attain it, because the saffron, with the sugar and wine, contribute to spoil it; and a quarter of an hour too long in the oven is sufficient to change this beautiful colour to a grey or darker tint: it is essential to put it in the oven the instant the fermentation is perfect, as afterwards the weight of the raisins will cause it to fall rapidly.

Conglauffle à l'Allemande—(German Conglauffle).

Put into a large basin one pound and a half of fresh butter, (worked with the hand in winter,) and half a pound also, which must be made warm; then with a large new wooden spoon work it until perfectly smooth; add two eggs, stir them in for two minutes, and add three

yolks, which again stir for two minutes; follow this method until ten more eggs and nine other yolks are mixed, which will thus produce an extremely smooth cream; then gradually add two pounds of fine flour sifted to form a soft paste, to which add one ounce and a half of yest dissolved in half a pint of warm milk, and strained through a napkin, (a process always necessary;) mix well this liquid in the paste, adding eight ounces of sifted flour; make then a hollow in the paste, in which put one ounce of fine salt, and four ounces of pounded sugar; pour upon it half a pint of warm milk, and form it into a mass by adding another eight ounces of flour; again a little warm milk may be added, and the paste mixed until of a consistency as soft as the *gateau de Compiegne;* have ready a mould of the same size, and buttered, as in that article, and garnish the interior with some design, with sweet-almonds blanched and cut in half; then pour the paste gently into it, so as not to disarrange the almonds during the fermentation or baking, which process is the same as for the *gateau de Compiegne:* the mould also may be strewed with bread crumbs, or served plain.

Gateau à la Parisienne—(Parisian Cake).

Blanch one pound of filberts, and roast them over a gentle fire, stirring them continually with a wooden spoon till of a light colour; then leave them to cool; pound them, wetting them gradually with a spoonful of cream that they may not oil; when no fragment of a kernel remains, mingle them in a large basin, with a quart of cream, pouring half a pint in at a time, and squeeze them through a napkin to extract the milk from the filberts; peel afterwards six ounces of pistachio kernels, wash, and cut each into two equal parts; cut four ounces of candied orange-peel the same length as the pistachios, and one-eighth of an inch square; sift three pounds of flour, and take a fourth part therefrom to form a leaven, with one ounce and a half of yest, and half a pint of warm milk; put into a large basin one pound and a half of butter, and work it until smooth, with eight ounces of butter made warm, (as in the last article,) adding, from time to time, ten whole eggs and ten yolks, then the half of the remaining flour, afterwards half a pint of the milk from the kernels, with two handsful of the flour; then make a hollow in the paste, and put in it one ounce of salt, six ounces of pounded sugar, and half a pint of the milk; mix these, adding the remaining flour and milk, so that this preparation becomes of the consistency of the *Baba;* if not, add more eggs: the leaven perfected, put it to the paste, and well incorporating it, add the fillets of the oranges and pistachios, which mingle perfectly through the preparation; then put it into a well-buttered mould of the size directed for the *gateau de Compiegne;* the fermentation and baking are the same as for the *Baba;* when taken from the oven, have ready cleaned, and divided in half, six ounces more of pistachios, which stick, but not deep, around the top and sides of the cake; fix them upright, and if arranged with order they produce a good effect, and distinguish this *gross piece* from the *Baba*, &c.: the milk for this cake may be made with ten ounces of sweet and six ounces of bitter almonds, by the same process.

Gateau à la Française—(French Cake).

Rasp on a lump of sugar the bloom of four ripe oranges, and as the sugar becomes coloured, scrape it off with a knife; be careful to rasp

it lightly, so as not to attach any of the white underskin, which affords but a very indifferent flavour; weigh six ounces of this orange-flavoured sugar, and break it entirely in a basin, with a glass of Jamaica rum, and twelve ounces of currants; stir this mixture, and cover it close to prevent the evaporation of the volatile spirit of the orange; sift three pounds of fine flour, and separate the fourth part thereof to compose a leaven as usual, with one ounce and a half of yest, and half a pint of warm milk, and leave it to rise; mingle in a large basin two pounds of butter, twelve eggs, and twelve yolks, as directed for the *Conglauffle*, and add to this half of the remaining flour; when well blended, add gradually one pint and a half of good cream, then the remainder of the flour by degrees, and one ounce of salt: it now should be of the consistence of the *Baba*, if not, add more eggs: the leaven being now perfect, add it to the paste, with the currants and liquid prepared for the purpose, and finish as the *gateau de Compiegne*: the cake may also be flavoured with the bloom of the same number of lemons, Seville oranges, or citrons.

Gateau Royal—(Royal Cake).

Weigh three-quarters of a pound of fine Malaga or Muscatel raisins, dividing each raisin, and taking out the stones; put them into a basin with half a pint of Italian marasquin, and four sticks of well-filled and well-bearded vanille cut into very small pieces, and pounded with six ounces of sugar perfectly, and sifted through a silk sieve; mix the produce with the raisins, and cover the basin very close, that the perfume may not escape; then, with three pounds of flour, two pounds of butter, twelve whole eggs, and the yolks of twelve others, proceed as in the article *Conglauffle à l'Allemande*, adding the marasquin, &c. to it: mould, and bake it as before.

Gateau de Compiègne—(Compiegne Cake, with Aniseed and Currants).

Take three pounds of flour, one ounce and a half of yest, one ounce of salt, four ounces of pounded sugar, six ounces of aniseed comfits, six ounces of currants, a glass of Bourdeaux aniseed, twelve yolks, and twelve whole eggs, four spoonsful of whipt cream, two pounds of fresh butter, and one pint of double cream; and prepare these articles in the same manner as for the *Gateau de Compiegne*.

Gateau de Compiegne à l'Angélique et aux Cérises—(Compiegne Cake, with Angelica and Cherries).

Cut six ounces of candied angelica in small fillets, put them in a basin with four ounces of sugar, on which the bloom of three fine lemons or cedratas has been rasped, a glass of brandy, and six ounces of dried cherries cut in half; finish as directed for the *Gateau de Compiegne*.

Gateau de Beurre ou Solilemne—(Sally Lunn).

Sift twelve ounces of flour, separate a fourth part, in which make a hollow, put in it nearly half an ounce of yest, and a little lukewarm cream; mix the flour gradually with this, and put it into a small stewpan to rise (it should be very soft); when double its first size, form

the remaining flour with a fountain, and put in the centre a quarter of an ounce of salt, one ounce of pounded sugar, four yolks of eggs, five ounces of butter made warm only, and a gill of cream, lukewarm; stir this mixture, mingling the flour with the liquid until of a soft consistence, and beat the paste for some minutes with the palm of the hand; then, if perfect, add the leaven, and work it yet some minutes, to render it smooth and elastic; put it into a plain mould six inches wide and five inches high, well buttered, and set it in a proper place to ferment; when double its primitive volume, wash the top with egg, and place it in a quick oven for an hour; when serving, divide it horizontally about the centre, turn the top upside down, and the cake should present the appearance of a honeycomb; throw on it a pinch of salt, and butter it with five ounces of the best butter, putting equal quantities on each part; put the top on again, and serve hot.

Kouques au Beurre—(Kouques).

The preparation for eighteen kouques is precisely the same as for the Solilemne, but must be made sufficiently firm to mould: form the paste into twenty equally-sized pieces, giving them the shape of a turnip four inches wide; place them on a baking-sheet slightly buttered, two inches apart, press them lightly, and set them in a warm place (but not too hot) for two hours and a half; when the kouques have become twice their original size, wash them lightly, and put them into a quick oven; when of a fine colour and firm to the touch, take them from the oven: melt eight ounces of butter, cut the kouques in half, throw a little salt over them, and on each piece pour a spoonful of the butter; lay the top on again, dish them on two dishes, and serve instantly: they may also be made with brioche paste.

Biscottes de Bruxelles—(Rusks)

Are of the same preparation as the Solilemne; roll it out round, in lengths of ten inches, and set to rise in tin moulds of the same length, three inches and a half wide, and one inch and three-quarters deep, of a half circular form; throw some flour, and lay a napkin over them when they are twice their original size, turn them gently out of the mould on to a baking-sheet slightly buttered, wash them lightly on the top and sides, and put them in a quick oven for half an hour (they should be of a light red colour and firm to the touch); then wrap them in flannel, and leave them to cool; afterwards, cut them across in slices a quarter of an inch thick, which lay on a baking-sheet in the oven until the crumb takes a light brown colour on both sides; at the moment of serving spread cold butter on them, and place them one upon another: they are sometimes served without butter.

Petites Conglauffles—(Small Conglauffles).

For twelve conglauffles take three-quarters of a pound of flour, nearly half an ounce of yest, a quarter of an ounce of salt, two whole eggs, three yolks, two ounces of sugar, a little cream, and half a pound of butter; follow the process directed for the large *Conglauffle*, and when done, cut the paste, and mould like the *Kouques*, but give them a different form by buttering moulds either for sponge biscuits, or any fluted or plain round moulds, and when the conglauffles have properly risen,

put them in a quick oven, and take them out when of a light red colour; or they may be finished by being cut in slices two-thirds of an inch thick, and coloured as the rusks; serve them hot or cold, with sugar strewn over them.

Pâte d'Office—(Office, or Confectioner's Paste).

This is of the utmost use in modern pastry. Sift one pound and a half of flour, make a hollow in it, and put in two eggs and three yolks, one pound of pounded sugar, and a little salt; stir these for two minutes, that the sugar may be somewhat melted, then work in the flour, and if necessary, another yolk, so as to render it as firm as if for building a pie; *fraisez* it (see *Pâte à dresser*) five or six times; it ought then to be smooth and well blended, otherwise add another yolk or white of egg: afterwards cut the paste in pièces, mould and roll it of the thickness of one-sixth of an inch, to serve for the bottoms (or boards) of a *pièce montée;* put the paste on a baking-sheet lightly buttered, and with the fingers press out the air between the paste and the sheet (without this precaution the heat would deform it, and from the heat not acting equally throughout, it would possess less solidity); when thus arranged, cut it with the point of a knife, as may be wished, and prick it to assist the escape of the air; wash the surface slightly, but not the sides, put it into a moderate oven, and if it blisters, pass the blade of a large knife under it, and (if done enough) turn it over to obtain a light brown colour on both sides; when taken from the oven lay it on the most even part of the dresser, and place the baking-sheet upon it to remain until cold, when the paste will be perfectly level on both sides. All boards of *Pâte d'Office* are thus made: further details will be given in the article on *Pièces montées:* the preparation will succeed perfectly by using twelve ounces instead of one pound of sugar.

Echaudées.

For sixty échaudées, sift three-quarters of a pound of flour, make a fountain, and put in the middle a quarter of a pound of butter, seven eggs, and three drams of salt; mix the whole quickly, and if not sufficiently soft, add more eggs; *fraisez* this five times, and work it for some minutes by drawing it up and down with the hands; the paste should thus acquire a shining and elastic texture: then lay it on a small round board for half an hour, throw a little flour over, cover it with a napkin, and set it in a cool place. It is usual to prepare the paste the evening before, and to scald them off the first thing the next morning; but they may be done as well three hours after making, thus: cut the paste in four long and equal portions, roll these round, about an inch in diameter, which divide in fifteen smaller pieces each, flour a stewpan cover, and lay them on it, with the cut side downwards; when thus arranged on two covers, throw them into a large pan of boiling water, separating them as much as possible, that they may not adhere to each other; the paste descends to the bottom of the water, which at the top should be kept moving with a wooden spoon to facilitate the rising of the échaudées to the top of the water, which should not boil; it denotes when they are done enough, that they are somewhat firm, and the inside no longer soft; then lift them up with a slice, and put them in a basin of cold water; after soaking for five hours, drain them on a sieve, range them on a very thin baking-sheet two inches apart, and shut

them in a quick oven, which keep close shut during their baking; give them eighteen or twenty minutes' baking (if for Lent, use four ounces of sweet oil instead of butter); they may also be thus served: when they are taken from the oven cut them through the centre on the largest side, spread lukewarm butter on them with a little salt, reunite them, and serve them hot.

Observations on the management of the Oven.

M. Carême applies most of his observations to those who, in the workshops of confectioners in France, have the care of the oven, and when those observations do so apply, I have not included them in this chapter; and I had almost decided to have expunged the whole, but that some of the conclusions he has arrived at may be useful to the younger cook, as general rules for his guidance; therefore, although condensed as much as possible with the utility of the subject, I cannot refrain from selecting the following remarks:—

M. C. observes, "The oven indeed bakes the objects upon which we intend its heat to operate, but the oven has not the talent of tempering its own extreme heat, or reheating itself to our wish; it is therefore for us to regulate its operations and results: for the oven is naturally a deceiver; it never waits, but proceeds always in its own course, and should the cook forget but for two minutes only, the process will be sealed by its stamp of darkness: therefore, if the oven performs much, our attentions do more; the withdrawing the entremets from the oven two minutes too soon or too late is an essential point; for example, should an entremet of puff-paste not be glazed until thoroughly done, the time necessary to glaze it then will certainly render it of a dull and unpleasing colour, whilst, on the contrary, if glazed a short time only before it is finished, it will assuredly be in perfection; these four minutes space cause all the difference between good and bad cookery, and as the result is here demonstrated, are strictly to be observed in the baking of pastries in general. In the dressing of entrées and gross pieces the same point exists, but with greater latitude; but the difference of a quarter of an hour will here produce a good or ill effect. Ovens of all sizes are to be met with, of which some retain their heat, whilst others immediately lose it; however, it becomes necessary to accommodate oneself to them, and to bake in each of them babas, biscuits, brioches, and all of that nature; and therefore they require that fire should be kept in them for four, or even five hours consecutively, accordingly as they may be heated frequently or seldom, and as they may retain or lose their heat; that, without doubt, depends on their situation, or on their construction, which is frequently not good. You may work with a hundred different ovens without dressing the gross pieces in the same lapse of time, as ovens resemble each other but little; but to surmount the difficulties that naturally arise, when for the first time you use an oven, care should be taken to withdraw the larger pieces when they have (according to their size) undergone one or two hours' baking: examine them, and judge by their appearance the time they have yet to remain in the oven, thus: a biscuit of fifty eggs may receive a thorough baking in two hours and a half, and from that to three hours and a half, the oven alone being the cause of one hour's difference in the baking of the same biscuit. These are incontestable facts, that experience demonstrates in a positive manner; and for these reasons it is impos-

sible to determine a fixed time for the baking of any one thing; our attention alone must prevent any bad result, by watching the oven in a way that becomes truly assiduous.

When it is stated in any article, put it (the entré) in a hot oven, a quick oven, a moderate oven, a gentle oven, a slow oven, these five degrees of heat are doubtless very equivocal for unexperienced persons. At the first view, this rule can apply only to ovens properly heated; for with an oven slightly heated it cannot take place: and he who heats his oven thus softly, has only to regulate inconveniences; for when the oven fails in heat, it never can bake pastry, but with a poor appearance: it will be dull, dry, and heavy, and undoubtedly lose a great portion of its real qualities; it will be heavy, because the oven could not act quickly enough upon it; of a bad colour, because it could not obtain the necessary heat, but became compressed, compact, and dry, because constrained to remain in the oven double the usual time. Ovens when too hot produce the same inconveniences and results, but in an inverse manner; the medium is therefore to be practised: it is the essential point of the operation. It is unnecessary to follow M. Carême through the directions given, to make the oven hot, and as these directions are for brick ovens, that are but seldom used by cooks in England, they are the less required to be introduced here. [The different degrees of heat named throughout this work may be thus understood: when the oven has been heated, cleaned, and closed for half an hour, the first degree is named, the hot oven; an hour after, the clear oven; two hours after, the moderate oven; three hours after, the mild oven; four hours after, the slow oven; five hours after, the cool oven—but applies only to brick ovens.]

I have endeavoured to extract and make plain every rule that may be useful, and I trust, in a way sufficiently accurate to be understood by the profession.

PART THE FIFTH.

DES ENTRÉES CHAUDES DE PATISSERIE—(HOT DISHES OF PASTRY).

Pâté chaud de Bécassines aux Truffes—(Hot Pie of Snipes and Truffles).

Pick, and singe eight snipes, take off their necks and claws, and divide each in half, separate the bones from the back, wipe the inside with a napkin, range them on a sauté-pan, in which melt a quarter of a pound of butter, as much scraped fat bacon, a spoonful of parsley, two of mushrooms, and four of truffles, the whole chopped, a head of shallot chopped and washed, seasoning spice necessary, and a little grated nutmeg; pass them with these articles for twenty minutes over a gentle fire, turning them so that they may receive an equal seasoning*, then leave them to cool; chop, and pound the entrails in a mortar, with four spoonsful of *farce godiveau*, *quenelle*, or *farce fine*, (see these articles,) two spoonsful of sweet herbs, and a little nutmeg. Build a pie seven inches wide, and four inches high, (see the article, Paste for hot pies,) mask the bottom and sides of the pie with force-meat, and having trimmed the pieces of snipe, lay them regularly in the pie, having some good truffles sliced, which place between the snipes, to communicate their flavour; mask the whole with the butter in which the snipes were passed, put two bayleaves and slices of fat bacon on them, cut to the size of the surface of the pie, which close with a sheet of paste, pinch the edge and decorate the whole as the design represents †, wash it perfectly with egg mixed with a small quantity of sifted flour, and put it in a clear oven; the top being coloured, cover it with four sheets of paper nine inches wide, give it an hour and half baking, but it should be finished exactly at the time of serving, or the pie loses a part of its flavour; take off the cover, the bacon, and bayleaves, and having taken away all the fat, mask the pie with a *demi Espagnole à glace*, (see that article,) and sliced truffles, and slightly glaze the crust of the pie; the *Espagnole* should not be too thick, but hang together; it should be reduced with an essence of game and truffles, and a reduction of sherry wine; and when finished it has an exquisite flavour. It is not now the mode to serve pies with the covers on as formerly.

* This operation is denominated "*To pass the snipes in fine herbs;*" and when in any subsequent article it is directed to pass such or such game with fine herbs, the process described above is made use of.

† Subjects of Plate X.:—

1, 2, 3, 7, Represent les Pâtés chauds à la moderne.

4, 5, 6, Are three Pâtés Chauds for small entrées, as of quails, au gratin, &c.

8, Is a Tourte d'Entrée.

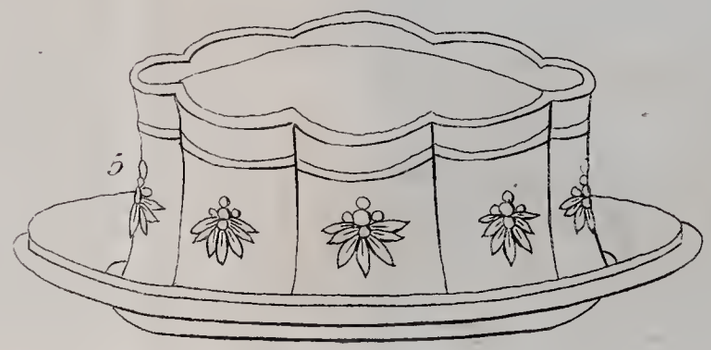
9, A fluted Vol au Vent.


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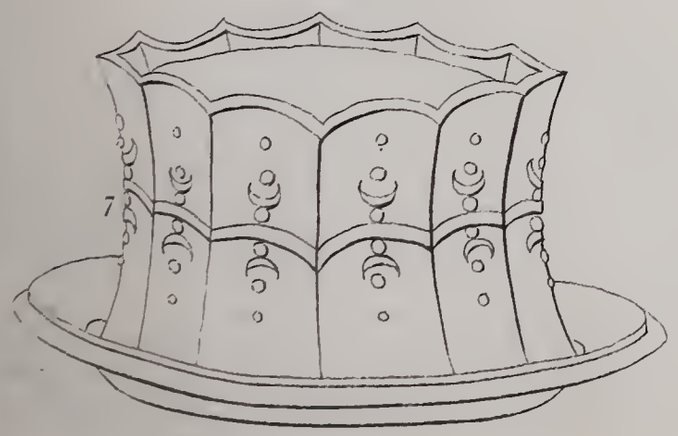

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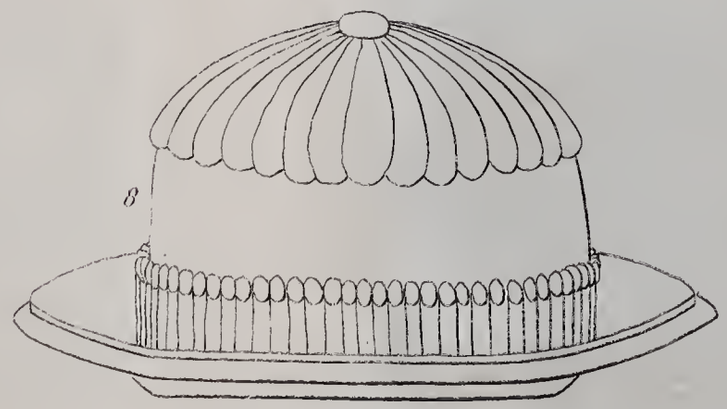

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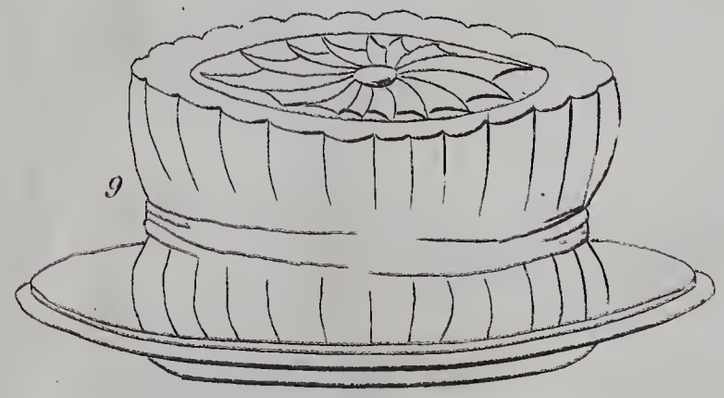

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W.E.Hall exc.

Careme inv.

J. Murray, Albemarle Street.

Pâté chaud de Faisans aux Truffes—(Pheasant Pie hot, with Truffles).

Let two small pheasants hang for three or four days, until they have obtained a higher flavour, singe, clean, and cut them up as chickens for a fricassée; then pass them with some sweet herbs, as described in the last article; when they are cold, garnish the pie with *farce godiveau* or *quenelle*, with which two truffles chopped fine has been mixed; place the rumps and thighs upon it, then four truffles cut in half, then the fillets and breasts of the pheasants, add more truffles, and cover the whole with the seasoning in which the game was passed; finish the pie with bayleaves, slices of fat bacon, and bake it as the last; when done, skim away all the fat from it, and mask it with a *demi Espagnole*, and truffles turned of the size of nutmegs.

Pâté chaud de Cailles aux Champignons—(Hot Pie of Quails and Mushrooms).

Singe and clean ten fine quails, take from them the backs, necks, and claws, draw the legs within, wipe the inside with a cloth to take off all the blood, range the quails on a large sauté-pan with the ingredients, as in the article *Pâté chaud de Bécassines*, with the exception of the truffles; set them over a gentle fire, turning them at the end of five minutes that they may be perfectly seasoned; build a pie as usual, and mask the bottom and sides with four spoonsful of either of the forcemeats, with which mix two spoonsful of sweet herbs, as above; the quails being cold, place them in a circle in the pie, adding thirty fine-turned mushrooms, pour over them the butter in which they were passed, and finish as usual: when going to serve, skim off the fat, and mask it with a *demi Espagnole à glace*, and white mushrooms in it. This sauce should be worked with an essence of mushrooms and Madeira wine reduced. This pie may also be served with truffles, in the mode described in the preceding articles.

Pâté chaud de Mauviettes aux fines Herbes—(Hot Pie of Larks with fine Herbs).

Singe thirty-six fine larks, empty them at the side, pass them with fine herbs, (the same as for snipes,) let them cool in their seasoning, take away the gizzards, and pound the entrails, mixing with them three spoonsful of either forcemeat, and one spoonful of fine herbs; build a pie, and mask the bottom and sides with forcemeat; place on it twelve larks, spread over them a fourth of the forcemeat, and having repeated the same twice, mask the whole with the butter they were passed in, and finish in the usual manner; when done, take away the bacon, &c., and mask with a *demi Espagnole*, with glaze, and a garniture of mushrooms, sliced truffles, and a few fillets of larks sautéd. Larks, woodcocks, and snipes only, have the advantage of affording their flavour to *farces* by the addition of their entrails. The process here described is the manner followed to make pies of partridges, young quails, doves, wild pigeons, plovers, &c.

Pâté à la Mongla—(From the Inventor).

Disgorge two Strasbourg fat livers in lukewarm water, then set them over the fire (in cold water) to boil, and when they commence, take

them out and lay them in cold water; cut them in escalopes, season them highly, and pass them with fine herbs over a slow fire for ten minutes; when cold, trim them, and set aside one fourth part of one of them; pound the trimmings, and mix them with the same quantity of forcemeat; (see Farce fine of Fowls;) the pie being built, cover the sides and bottom of it with forcemeat, and lay the livers in a circle, pour in the butter in which they were passed, and finish with bayleaves, bacon, &c., as usual; set it in a quick oven for an hour and a half, and when ready to serve, skim it, and mask it with a garniture of sliced truffles; prepare the sauce for it thus: pound the liver that was reserved, mix with it a spoonful of *Espagnole* in a stewpan, and pass it through a tammy; then add three ragoût-spoonsful of *Espagnole*, worked with a consommé of fowl, and truffles, and some Madeira wine reduced, in which slice four fine black truffles; do not permit the sauce to boil, as boiling decomposes it. Sometimes it is sauced with a *demi Espagnole*, and a garniture of cocks' combs and kidneys, but it is not the best method; each *entrée* ought to have a distinct character.

Pâté chaud de Palais de Bœuf aux Truffes—(Hot Pie of Beef Palates with Truffles).

Skin, blanch, and dress in a good *poële*, twelve fine ox palates, divide, and trim them in half, lengthwise, cover them thinly with *farce fine*, in which mix two spoonsful of fine herbs passed in butter; lay upon the *farce* some slices of truffles, and roll them up round; thus prepared, place eight rolls in a pie, built as usual, with the bottom and sides covered with forcemeat; lay on them a second eight, and upon these the eight last, as also some truffles sliced; then cover the whole with a piece of fresh butter squeezed; finish, and bake as before; when serving, skim, and pour upon it some sliced truffles, boiled two minutes only, in a reduction of Madeira wine, to which add a good *demi Espagnole*.

Pâté chaud de Ris d'Agneau—(Hot Pie of Lambs' Sweetbreads).

Soak twenty-four lambs' sweetbreads, and sweat them a quarter of an hour in fine herbs, (as directed for the Snipe Pie,) build, and garnish the bottom and sides of the pie with a little *farce fine* or *godiveau*, and arrange the sweetbreads, when cold, within it; pour over them the seasoning in which they were passed, adding two bayleaves, and bards of bacon; finish as usual; give one hour and a half baking in a quick oven; when serving, skim off the fat, and sauce it with a *demi Espagnole*, worked with a consommé of fowl and essence of mushrooms, with a garniture of mushrooms, and artichoke-bottoms; or it may be masked with the *sauce Allemande*. Proceed the same with Veal Sweetbreads.

Pâté chaud à la Financiere—(Hot Financier Pie).

Build a pie, line the inside with sheets of fat bacon, and fill it up with beef-suet; finish it as Nos. 1, 2, 3, 4, Pl. X., and give it an hour's baking; when cool, clean it out perfectly; at the time of serving, fill it half-way up with quenelles of fowl or game, then with a garniture of cocks' combs and kidneys, mushrooms, truffles, artichoke-bottoms, crayfish-tails, and six fine crayfish; sauce these with a good *Espagnole*,

worked with a consommé of fowl and truffles, and a reduction of Madeira, or Rhenish wine; the crusts of these hot pies should be glazed. This pie is named *à la Financiere*, on account of the expensiveness of the articles composing it.

Pâté chaud à la Ciboulette—(Hot Pie with Chives).

Make one pound of very rich *farce godiveau*, with which mix a table-spoonful of chives finely chopped and blanched, and a little grated nutmeg; the pie being prepared as usual, fill it nearly full with the farce, cover, and finish it as before, and set it in a quick oven; when the top has acquired a light colour take off the cover, and run the knife through the farce, all round, to prevent its swelling and cracking the crust; cover the pie with four sheets of paper, and give it only an hour's baking; then skim off the fat, and cut the mass of the farce into squares or lozenges, so as to serve it more easily; pour over it a good *Espagnole*, with mushrooms, and artichoke-bottoms, and serve directly.

Pâté chaud de Godiveau de Volaille aux Truffes—(Hot Pie of Godiveau of Fowl and Truffles).

Make three-quarters of a pound of *farce godiveau* of fowl and truffles, (see this article,) skin, and cut in quarters, four large truffles; build the pie as usual; lay in it one-fourth of the *godiveau*, and four pieces of truffles; renew three times the same operation, dividing the sixteen pieces of truffles, so that they may be found in every part of the farce; terminate this pie with the same care as the last; when serving, pour into it a good *Espagnole*, with glaze, and truffles turned of the size of nutmegs; or cocks' combs, or kidneys, lambs' sweetbreads, mushrooms, or artichoke-bottoms may be added.

Pâté chaud de Godiveau aux Champignons—(Hot Pie with Godiveau of Game and Mushrooms).

Make three-quarters of a pound of *godiveau* of game, fill the pie with it in four divisions, (see the last article,) placing on each layer some button mushrooms, and escalopes made from four fillets of rabbits; finish as usual, and mask the *godiveau* with a good *Espagnole*, with glaze; and for garniture, add mushrooms, and escalopes of two rabbits. These pies may also be made with quenelle of Fowl or Game.

Pâté chaud de Saumon—(Hot Pie of Salmon).

Cut in scallops a slice of salmon large enough to fill the pie, melt six ounces of butter, in which put two spoonsful of parsley, two of mushrooms, and four of truffles, the whole chopped fine, with a head of shallot chopped and blanched, a little nutmeg, and salt necessary to season the salmon highly; the pie being built as usual, dip the escalopes in the butter, and arrange them in a circle in the pie; pour on them the seasoning that remains, and cover the whole with sheets of bacon and two bayleaves; finish it as usual, and in a quick oven give it one hour and a quarter baking; when going to serve, skim it, and mask it with a ragoût of carp roes, crayfish tails, oysters, mushrooms, artichoke-bottoms, and truffles; sauce it with an *Espagnole à glace*, or with the *sauce Hollandoise* or *Allemande*. The same process is used to dress the *Pâté chaud* of fillets of Turbot, Sturgeon, Soles, Pike, Carp, &c.

Pâté chaud à la Marinière—(Hot Pie, Sailor's fashion).

Cut a small slice of salmon in four pieces, the fillets of a large sole into six, and a small eel into six pieces; take four roes of carp, two dozen large oysters, four truffles sliced, and some button mushrooms; melt, but not make hot, half a pound of fresh butter, with the herbs and seasonings as in the last article; build a pie as usual, and commence by covering the bottom with a spoonful of butter, and herbs, and put on it the pieces of eel, and between them some oysters; mask these with two spoonsful of butter, and slices of truffles, and mushrooms, then a layer of the salmon, and between each piece some oysters; again, two spoonsful more of butter, with slices of mushrooms and truffles; then lay in it the salmon, and between each piece place some oysters, then butter, with mushrooms, and truffles; lay on these the carp roes, with the remaining oysters, and two spoonsful more butter, upon which range the fillets of soles, with the remaining truffles, and mushrooms, and mask the whole with the remaining butter, and herbs, and two bayleaves; finish it in the customary manner, and give it an hour and a quarter baking; when ready to serve, take away the bayleaves, and all the liquor, and afterwards mask the pie with a ragoût of crayfish tails, mushrooms, and small truffles; sauce it with an *Espagnole à glace*, with a crayfish-butter worked in it, or a Dutch sauce with crayfish-butter. This butter gives the sauce an enticing appearance, and exquisite flavour.

Pâté chaud de Filets de Merlans farcis — (Hot Pie of filets of Whitings forced).

Take the fillets of fifteen small whitings, wash, and trim them without taking off the skin; season them highly with salt, pepper, and nutmeg; spread thinly over them a forcemeat of crayfish, with truffles or mushrooms; roll up the fillet (beginning at the small end) quite round; when thus prepared, spread some of the same farce at the bottom and sides of the pie, place upon it ten of the fillets upright, which should thus cover the bottom; pour upon them two spoonsful of butter scarcely melted, and form two more layers of the fillets, (ten in each,) and pour four more spoonsful of butter over them, with two bayleaves added; finish the pie as customary, and bake it an hour and a quarter; then pour off at the time of serving all the fat, and mask with a ragoût of carp roes, crayfish-tails, mushrooms, and artichoke-bottoms, with a tomata sauce, or an *Espagnole* with lemon-juice. For the Pâté of Soles, proceed the same way, but skin them.

Pâté chaud de Légumes à la Moderne—(Hot Pie of Vegetables, modern fashion).

This is an *entrée*, as delicious as splendid, when it comes from the hand of a practician; but to be perfect, should be served only during the months from May to August; it is composed of all sorts of vegetables, as carrots, turnips, cauliflowers, peas, young beans, French beans, asparagus-points, lettuces, cucumbers, celery, artichoke-bottoms, and small mushrooms. Commence by marking an essence of roots thus: put in a small stock-pot twenty carrots, twenty turnips, twenty onions, four heads of celery, four lettuces, and four cloves; moisten

them with some good stock, (not too salt,) take care to skim it, and let it simmer gently; when the carrots are done, pass the essence through a napkin, and let it settle until clear; afterwards turn a hundred pieces of carrot, (of the size and form of a small olive,) throw them into boiling water, and after three or four minutes' boiling put them into cold water; turn, and blanch in the same manner thirty pieces of turnips; place these separately in two stewpans, with a little stock, some essence of vegetables, a little sugar, and a small piece of butter, let them simmer, but before they are quite done, place each over a quick fire, and reduce them to glaze; whilst these are boiling, blanch eight lettuces and twelve heads of celery, put them together in a stewpan, lined with slices of bacon, moisten them with consommé, and the skimmings from a stock-pot of poultry; boil (separately in boiling water with a little salt and butter) a cauliflower, a pint of peas in a preserving-pan, (to make them green,) a pint of young beans, and one of white haricots; then blanch in boiling water, with salt sufficient to flavour them, (as they have no other process to undergo,) half a bundle of asparagus, and the same quantity of French beans, of the same length as the carrots; turn four artichokes, and boil them in water with butter, lemon-juice, and salt; turn a pottle of mushrooms, which pass off with a little butter, lemon-juice, and salt; cut a fine cucumber in four parts, and having pared them, cut them with a round cutter an inch wide, throw over them a little salt to extract the water from them, drain, and dry them in a napkin, throw them into six ounces of clarified butter, and sweat them over a gentle fire; when lightly coloured drain them on a napkin, and put them into a small stewpan; clean thirty button onions, all of the same size, put them in a small sauté-plate buttered, moisten them with consommé, some essence of vegetables, and a little sugar; let them simmer, and when nearly done, reduce them to glaze; it is essential to preserve the roots rather firm, they are better, and when mixed not so liable to break, for it is necessary to toss them up once or twice that they may take their sauce perfectly. When these operations are terminated, drain all the vegetables on a doubled napkin, and arrange on a dish the vegetables that are to form the top or cover of the pie, in the following manner: the outside border of small pieces of cauliflower and Brussels sprouts, next a row of glazed onions, the next of carrots, (their points upwards,) then a row of handsome and very white mushrooms; and for the centre, an artichoke-bottom, in which place (pyramidically) a small cluster of French beans, mixed with carrots: put into hot béchamel (the velouté of which was worked with a consommé of fowl and an essence of mushrooms and roots) a spoonful of French beans, carrots, peas, cucumbers, asparagus-points, white haricots, young beans, artichoke-bottoms (cut the size of cucumbers) and mushrooms: then begin a second time the same filling up as before, taking care to put only so much as will fill two-thirds of the pie, and sauce it amply; then place the stewpan over a moderate fire, and when about to pour it into the pie, give the sauce one or two gentle turns only; press, and trim the lettuces, range them round the bottom of the pie, and in the centre put the pieces of celery and some cauliflower; on the lettuces arrange a row of small pieces of cauliflower, on which form another of small onions glazed, and on that a border of Brussels sprouts; these finished, cover, and place the pie in the hot closet to keep hot; when ready to serve, fill the pie with the *Macédoine*

above-mentioned, with a spoon, nearly to the top, raising it a little in the centre, then close the whole over with the covering of the roots previously arranged: a small blanquette of fowl, cocks' combs, and kidneys, or an escalope of fat livers, fillets of any game, &c., may sometimes be added to the *Macédoine:* the foot of the pie may be garnished also with truffles, turned round and passed off in glaze, or potatoes the size of a nutmeg, or carrots or turnips turned and glazed the same.

Pâté chaud Anglo-Française.

Cut the fillets of four necks of mutton into escalopes, trim, and season them with pepper, salt, and nutmeg; warm half a pound of fresh butter, and add two spoonsful of parsley, four of mushrooms, four of truffles, and a head of shallot, the whole well-chopped; the pie being built as usual, dip the fillets in the butter and herbs, and range them regularly round within the pie, and in the centre put some fine mushrooms dressed very white, sliced truffles, or artichoke-bottoms, or escalopes of lamb, or veal sweetbreads, and pour the remaining butter over the whole; finish the pie as usual, and give it in a quick oven one hour and a half's baking; when serving, take away the bacon and bayleaves, and sauce it with a *demi-glace* of mutton, worked with an essence of mushrooms or truffles, add juice of lemon: or it may be masked with a garniture of mushrooms, truffles, artichoke-bottoms, and lamb sweetbreads, or with a tomata sauce; proceed the same with fillets of beef, pork, veal, &c.

Pâté chaud Russe—(Hot Pie, Russian fashion).

Cut a slice of salmon into escalopes, pass them with fine herbs, pepper, salt, and nutmeg, and in the same way pass also some escalopes of fat livers of Strasbourg, (or others;) chop twelve yolks of eggs boiled hard; the pie being built, garnish it at bottom and round the sides with rice stewed in some good fowl-stock (but the rice must be cold, as also the other garnitures); mask the bottom with slices of salmon, on which strew some of the chopped egg, then a layer of about half of the fat livers, and on them some of the egg; again a layer of salmon, and of fat livers, and pour over it the butter and herbs in which the salmon was passed; cover with rice, and finish the pie as usual, and give one hour and a half's baking.

The Russian cook does not add any sauce, but a *demi Espagnole à glace* would add to its flavour.

Tourte d'Entrée à l'Ancienne—(Ancient manner).

Roll out a sheet of *Pâté à dresser*, (see that article,) cut it round eight inches wide, put it on a baking-sheet; then make from thirty-six to forty small balls of *Godiveau*, (see that article,) of the size of a pigeon's egg, place half of them on the bottom of the *Tourte*, about an inch from the edge; lay on them some escalopes of lamb, or veal sweetbreads, passed off with fine herbs, and mushrooms, and artichoke-bottoms trimmed in half-quarters; then place the remaining balls, and over them four fine crayfish, (the claws and tails having the shells taken off,) mushrooms and artichokes, the whole forming a perfect dome; then roll out a sheet nine inches and a half in width, and one-sixth of an inch thick; wet the edge of the bottom sheet, and cover the whole with the large sheet, pressing it round, and nearly to the balls of force-

meat, taking care that a small quantity of air remains in the *Tourte* to give it a good appearance, but yet not too much, lest by the action of the heat, in endeavouring to disengage itself, the *Tourte* assumes an indifferent shape; when that is likely to happen, if the crust is firm enough, make a small hole, and the air escapes: when the two sheets are fastened perfectly, moisten the top lightly, and lay round the edge a band of puff paste three-quarters of an inch wide, and one-sixth of an inch thick; fasten, and decorate this band as if for a second course *Tourte;* wash the *Tourte* slightly, place on the centre of the top a handsome rosette six inches wide, formed of the same paste as the *Tourte*, (see No. 8, Pl. X.,) or else a small false cover of puff paste, which cut in the ancient fashion; wash the false cover, and surround the *Tourte* with a band of strong buttered paper, and give it one hour and a half's baking in a smart oven; when serving, cut a round piece from the top like a small cover, (three inches wide,) sauce the *Tourte* with a good *Espagnole*, and cover it again.

Tourte d'Entrée de Godiveau de Volaille—(Tourte of Godiveau of Fowl).

Proceed precisely as directed above, only using the *Godiveau* of fowl, (see this article,) adding cocks' combs and kidneys, truffles, mushrooms, artichoke-bottoms, and four crayfish, and saucing it with an *Espagnole* worked with a consommé of fowl, and essence of mushrooms or truffles.

Tourte d'Entrée de Godiveau de Gibier—(Tourte of Godiveau of Game).

Proceed as above, using the *Godiveau* of game, (which see,) and placing in the centre and on the balls of forcemeat an escalope of fillets of rabbit or hare, sautéd slightly with fine herbs, fillets of larks, woodcocks, partridge, or other game, with mushrooms, truffles, and an *Espagnole à glace*, worked with an essence of game and truffles.

Tourte d'Entrée de Godiveau de Poisson—(Tourte with a Godiveau of Fish).

Pass lightly off with fine herbs, four roes of carp, and place them, with crayfish-tails and mushrooms, within the balls of *Godiveau* of fish, (which see;) finish and decorate this *Tourte* in the usual manner, and sauce with an *Espagnole*, with a crayfish-butter worked in it.

Tourte d'Entrée de Quenelle de Volaille aux Truffes—(Tourte of Quenelle of Fowl, with Truffles).

Slice rather thickly eight black truffles which have been turned, so that each slice has the same oval form as the quenelles; pass them for two minutes only in clarified butter, with salt, and spice; make forty quenelles of farce of poultry, (which see;) place each of them on a slice of truffle, and range them on the *Tourte* so that between each quenelle there is a slice of truffle; finish the *Tourte* as usual; and when serving, sauce it with a good *Espagnole à glace*, worked with a consommé of fowl and an essence of truffles. *Tourtes* may be thus formed with farces of game or fish, and all sorts of *Godiveaux*.

Tourte d'Entrée au Chasseur—(Tourte, Hunter's fashion).

Pass off with fine herbs, a small partridge cut in half, and trimmed; a snipe the same; two quails, six larks, a small rabbit, and four fine black truffles, each cut in five slices; the whole being sweated only, and of a good seasoning; leave them to cool in their seasoning; then place the game in the pie in form of a dome, fill the uneven places with the butter in which the game was passed, and finish it as usual; bake it one hour and a half in a quick oven; when serving, sauce it with an *Espagnole*, worked with an essence of game and truffles.

This finishes this series, but it is easy to be perceived that it might be greatly enlarged, because, for example, the garnitures directed for the various *Pâtés chauds* will serve also for *Tourtes d'Entrée*.

Petits Pâtés au naturel—(Patties plain).

Give six rolls to some puff paste; roll it out one-twelfth part of an inch thick, and cut it out with a plain round cutter one inch and a half wide; gather up the trimmings, and fold them up in the remainder of the sheet of paste, roll, and cut it like the first; range these last sheets on a large baking-sheet, slightly damped, half an inch apart, moisten their surfaces lightly, and garnish each with a piece of *Godiveau*, which cover afterwards with the pieces that were first cut; and to stick the two together, press on them with a smaller cutter one inch in width, using it with the top downwards; and having egged them, put them in a quick oven to obtain a fine red colour; these patties are not perfect unless served and eaten immediately on leaving the oven.

Petits Pâtés au Verjus—(Patties with Green Grapes).

Proceed exactly as above, but on the *Godiveau* place a fine green grape.

Petits Pâtés aux Rognons de Coq—(Patties with Cocks' Kidneys).

Throw the kidneys into salt and water, (rather hot,) but do not put them on the fire, lest they break; when they are firm, drain them, and when cold put them, one for each patty, on a little *Godiveau* or *Quenelle* of fowl; garnish the patties, and finish them as above; when serving, take off the tops, and pour into each a little bechamel; and having again covered them, serve them immediately.

Petits Pâtés à l'Ecarlate—(Patties with Tongue).

Garnish the patties with the *godiveau* of fowl, with which salted tongue cut in dice has been mingled, and when serving, sauce them with a little *Espagnole*, cover them, and serve; or a small piece of tongue the size of a nut may be put in them.

Petits Pâtés aux Truffes—(Patties with Truffles).

Garnish the patties with a *godiveau* of fowl, and place on it a truffle turned, of the size of a nutmeg; finish and sauce them as the last mentioned.

Petits Pâtés de Gibier—(Patties of Game).

Pass off with fine herbs as many fillets of larks as patties, trim them round, when cold, take them from their seasoning, and place a fillet in

each patty, on the *godiveau* of game, with which they are garnished; when serving, sauce them with an *Espagnole* reduced with an essence of game.

Petits Pâtés maigres de laitances de Carpes—(Patties of Carp roes for Fast Days).

Blanch in salt and water and lemon juice a fine carp roe, then cut it in pieces half an inch square, place one piece in each patty, with a *farce fine* of carp roes; finish as usual, and sauce the patties with *Béchamel maigre* (which see); but they are more commonly served without sauce; mackerel and pike roes may be thus served.

Petits Pâtés de Queues d'Ecrevisses—(Patties of Crayfish tails).

Garnish the patties with a *farce fine* of crayfish, and in each put a crayfish tail trimmed, and finish as in the last article.

Petits Pâtés aux Huitres—(Patties of Oysters).

Blanch in their own liquor as many oysters as patties, which garnish with *farce fine* of carp roes, and place on the farce an oyster when cold, and drained on a napkin; the beard and the horn should be withdrawn; finish as in the last article.

Petits Pâtés aux Anchois—(Anchovy Patties).

Wash and trim as many fillets of anchovies as patties, roll them in a small ball, garnish the patties with a *farce fine* of anchovies, and a fillet in each; finish as usual. These patties may be made to serve on flesh as on fast days, with all sorts of *farce fine*, *quenelle*, or *godiveau*.

Vol au Vent—(To fly with the Wind).

Having prepared a *Vol au Vent* as directed in the second article on puff paste, empty it carefully immediately it comes from the oven, and if any place appears too thin, strengthen it by wetting with egg, pieces of the paste taken from the interior, and sticking them on the places necessary to render it more solid; then pass the paste brush with some egg within, to join all the parts which had become separated whilst cleaning out, and replace it for some minutes at the mouth of the oven; these attentions are necessary to prevent the disagreeableness of seeing the sauce escaping at every part.

Vol au Vent à la Nesle.

Form quenelles in a small coffee-spoon, of farce of fowl, poach them in consommé, drain them on a napkin, and place them carefully in a *Vol au Vent*, which fill up with a ragoût of cockscombs and kidneys, lambs' sweetbreads, truffles, mushrooms, crayfish tails, and a *sauce Allemande*. Quenelles of game, or fish with the *Allemande* or *Bechamel sauce*, may thus be served, as also all sorts of ragoûts, whether for meat or fast days.

Rissoles.

Give ten rolls to half a pound of puff paste, and roll it out in an oblong shape; place on the paste pieces of the size of a nut, of *farce quenelle*, *fine*, or *godiveau*, an inch distance apart; egg the sheet all round the farce, and turn over upon it the edge of the paste, pressing it

strongly, so that the farce is entirely inclosed, and that no air remains within; then cut out the rissoles with a pastry wheel, or a round fluted cutter two inches wide, giving them the form of a crescent, one inch and a quarter wide by two inches long, and place them as you make them, on a stewpan cover lightly floured; at time of serving, throw them into hot lard, (but not too hot,) and turn them from time to time with the point of a skewer; when coloured of a clear red, drain them on a doubled napkin, dish them up and serve; for this dish, the trimmings of the puff paste may be used, and all sorts of forced meats, whether maigre or not; or the preparation for the croquettes of fowl, or game; when of a lengthened form, they are called *Cannelons à la Luxembourg;* they may also be made with *pâte fine*, but rolled out as thin as possible.

Rissoles à la Parisienne—(Parisian manner).

Roll out very thin three quarters of a pound of brioche paste, and place upon it, two inches from the edge, pieces of an emincé of fowl or game (prepared as for *Croquettes*) of the size of a nutmeg, an inch distant from each other, and having egged all round it, fold the edge of the paste over the farce, and press it perfectly to retain the garniture; with a plain round patty-cutter two inches wide, cut the rissoles round with the farce remaining in the centre exactly, make thus twenty-four, and lay them on stewpan covers, that the paste may rise again; being ready to serve, fry them in lard not too hot, and turn them with a skewer; these *Rissoles* become quite round; when they have acquired a fine light colour, drain them on a double napkin, and serve directly. They may be made long, or in shape of half moons, and filled with quenelles, &c.

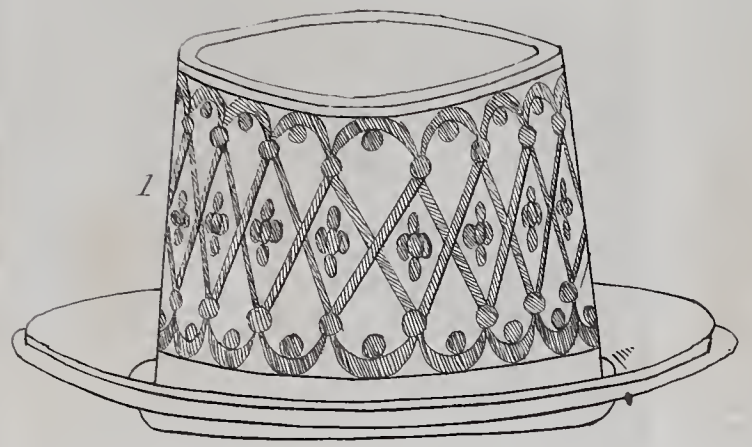
Rissoles à la Russe—(Russian manner).

Mix in a stewpan two spoonsful of flour, four eggs, a jill of cream, a grain of salt, and a spoonful of warmed butter; when well mingled, pour a spoonful in a fryingpan, which fry as pancakes; being coloured on both sides, place them on a large baking-sheet, and in the same way use the remainder of the batter, making a dozen of these omelettes very thin, which cut in half; trim each piece to a long square, and place on each some forcemeat or minced fowl or game, prepared as for *Croquettes;* roll up the omelette so as that the farce may be thoroughly enveloped, and to secure it, wet the edges of the omelettes with some of the batter; having made twenty-four rissoles, dip them in six eggs beaten up with a grain of salt, and cover them with very fine bread crumbs, as for *Croquettes*, crumbing them only once, and lay them on stewpan covers; fry them of a fine colour, and serve.

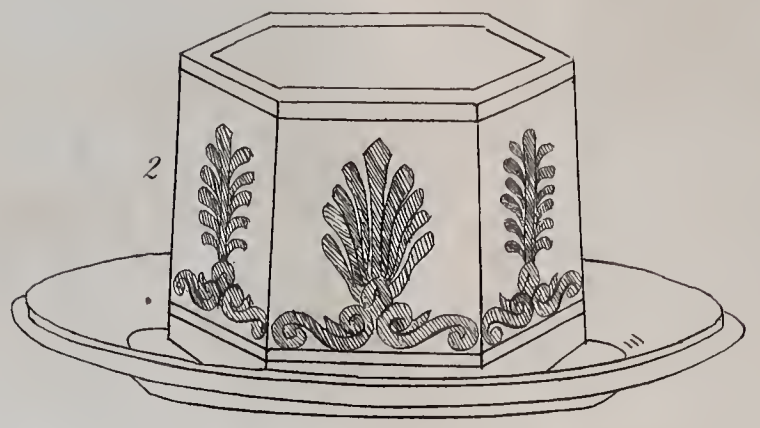
Croquettes de Riz à la manière ancienne—(Croquettes of Rice in the ancient manner).

Boil six ounces of Carolina rice, as directed for *Casseroles au Ris* (which see); work into it a spoonful of velouté reduced, two spoonsful of grated Parmesan cheese and a little nutmeg; when well mixed, divide it into eighteen equal parts, which form in the hollow of the left hand, with the thumb of the right, into a kind of cups, in which put a small quantity of *salpicon* of game or fowl, as for *Croquettes;* close the ends of the cups to secure the *salpicon* within, and form them round; roll them in grated Parmesan, and afterwards in the palm of the hand;

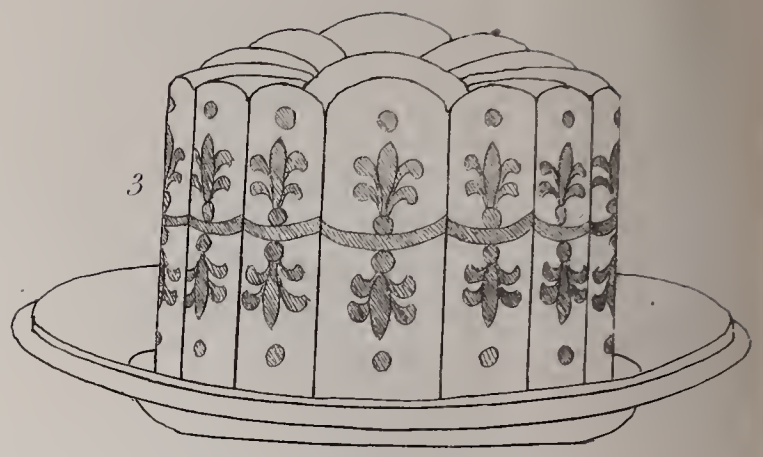
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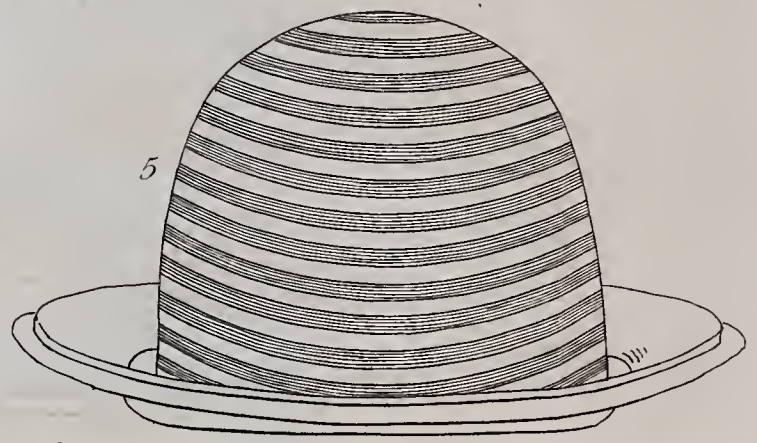
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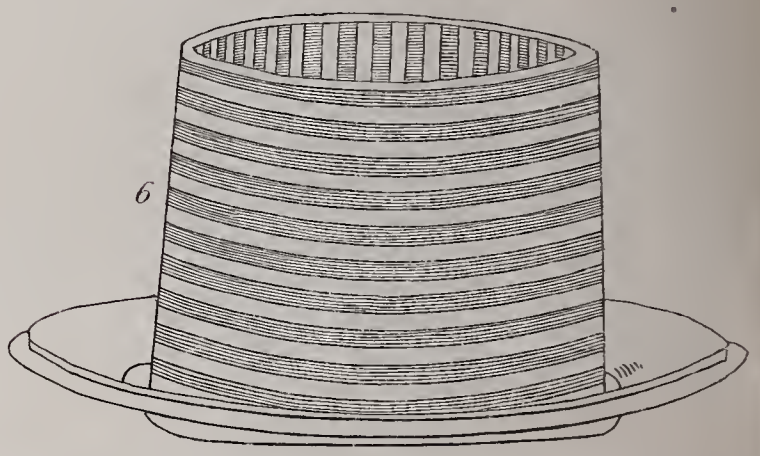
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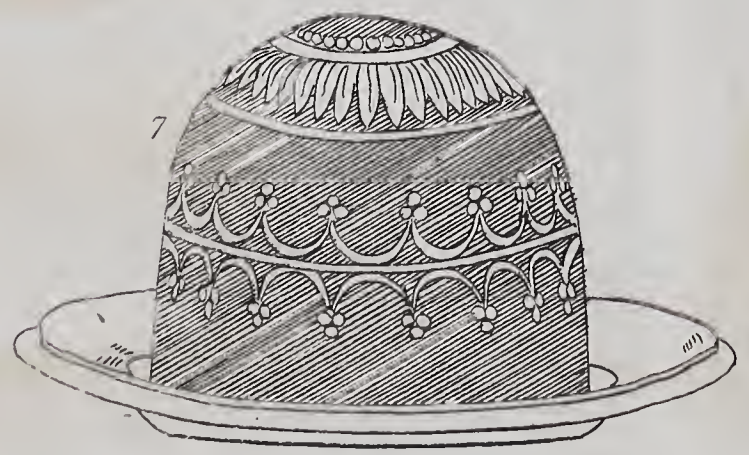
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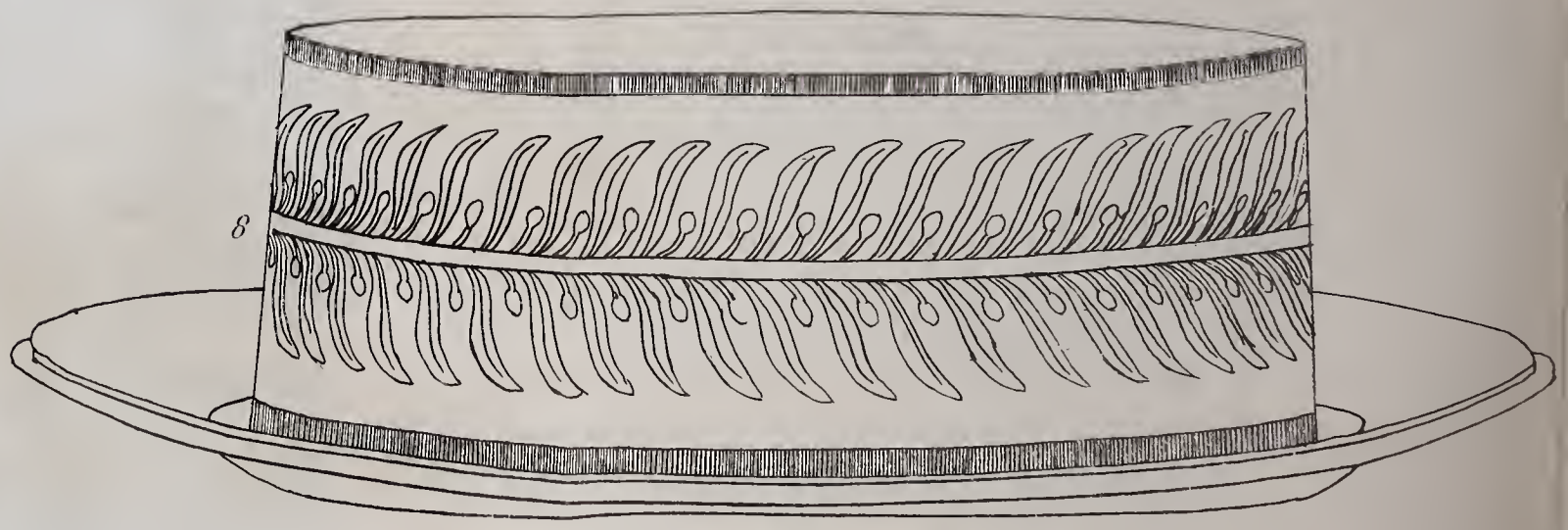
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mix two spoonsful of Parmesan with four of bread crumbs, dip the *Croquettes* into six eggs beaten up, leave them to drain a little, roll them in the prepared bread crumbs, and then in the palm of the hand; thus prepared, fry them in lard rather hot, moving them as *Croquettes*, that they may be of an even colour, and when of a light brown, take them from the fire, that they may get hot thoroughly, and when of a fine red colour take them up, and serve with fried parsley.

Timbal de Macaroni à la Milanaise—(Timbal of Macaroni; Milanese manner).

Make about two pounds of *Pâte à dresser* (which see) and *Nouille* paste, with four yolks of eggs, adding a teaspoonful of pounded sugar, which in baking affords a colour to the decorations that are formed of this last-named paste; butter a timbal mould somewhat thickly (the mould should be six inches and a half wide by three and a half high) with squeezed butter, and having rolled the *Nouille* paste very thin, work a decoration, (see the design Pl. XI.*) and turn the mould upside down, so that it should not dry by the action of the air; roll out the timbal paste about one quarter of an inch thick and twenty-two inches long; cut this sheet into a band twenty-one inches long and four inches wide; roll it up and lay it on one side whilst you mould up part of the trimmings, and roll them out of the same thickness; then set the bottom of the mould upon it, and cut it precisely of the same size: wet the decoration in the mould lightly with the end of the brush, which previously squeeze, that it may contain but little water; then lay the round sheet on the bottom of the mould upon the decoration, and press it with a small bit of paste moulded up, so that the ornaments may adhere to it; then fix round the large band, unrolling it gradually, and pressing it upon the decorations which ornament the sides of the mould; by this method, the decoration is in nowise deranged; to stick the two sheets together, lay and press upon them where they meet a small band lightly wetted; the least flour possible should be used in this proceeding, as then the paste more readily joins to the decorations, and also, the colour is more clear when the paste has not been much floured; afterwards pour into the mould the macaroni prepared for that purpose, slightly wet the edge round the timbal, and cover it with a sheet of paste one eighth of an inch thich, and completely join the covering, and double over the edges of the paste upon the timbal, then wet it well all over, and cover it with a second sheet, which wash and notch neatly; make a small hole in the centre, and put it in a quick oven for one hour and a half, serve it, having lightly glazed the crust, which should be of a fine light-brown colour. The way to prepare the macaroni is as follows: put into boiling water one pound of Italian macaroni, with a little salt and butter, and simmer it gently on the corner of the stove; grate nearly one pound of Parmesan cheese; when the macaroni is swollen, and soft to the touch, strain it, and put half into a large stewpan with half of the cheese, half a pound of fresh butter, a little season-

* Subject of Plate XI.

1, 2, 4, 5, 7 Represent Timbales historiées à la moderne.
3 Timbal de Macaroni à la Parisienne.
6 „ „ à l'Indienne.
8 Une Grande Timbal ovale pour grosse pièce.

ing, here and there a spoonful of *velouté*, and as much beef or poultry glaze; then add the remaining macaroni and the cheese, mingle the whole perfectly, and if the macaroni draws too much, add more *velouté*, and pour it into the mould.

Timbal de Macaroni à la Chasseur—(Timbal of Macaroni, Hunter's manner).

Prepare the timbal and the macaroni as above, but instead of glaze and *velouté*, add an escalope of fillets of larks, and a good *Espagnole* reduced with an essence of game, finish it as above; escalopes of rabbits, leverets, partridges, or any other game may be served thus also.

Timbal de Macaroni à la Financière—(Timbal of Macaroni, with a Ragoût).

The macaroni being prepared as above, add a ragoût of cocks' combs, kidneys, fat livers, truffles, and mushrooms, and serve with a good *Espagnole à glace*.

Timbal de Macaroni à la Marinière—(Timbal of Macaroni, Sailor's fashion).

Sauté in butter the fillets of a sole, blanch the roe of a carp, take the shells from twelve crayfish, prepare the macaroni according to the first direction, and mix with it two spoonsful of *maigre Bechamel*, and four ounces of crayfish butter, but using only four ounces of plain butter, thus making the eight ounces required; when properly seasoned and boiled enough, put in one-fourth of the macaroni, place on it the carp roes, half of the crayfish tails, and as many fine white mushrooms; cover these with macaroni, on which lay the fillets of soles trimmed in escalopes, the remaining crayfish tails, and half a dozen mushrooms, then the remaining macaroni, and finish and serve as usual.

Timbal de Nouille avec blanquette de Volaille—(Timbal of Nouilles, with blanquette of fowl).

Make eight yolks of eggs into nouille paste, (which see,) and having rolled and cut them as directed put them into boiling stock, and dress them like macaroni; as you put them into the stock with the left hand, keep them stirring with a wooden spoon with the right, that they may not adhere; simmer them at a slow fire, and when they are swollen and soft strain them, and put half into a stewpan, with eight ounces of fresh butter, eight ounces of Parmesan cheese, and some seasoning; add the remaining nouilles, with two ounces of Gruyère cheese grated, and a spoonful of good consommé of fowl; the whole well mixed and of a good flavour; put half into the timbal, sheeted as directed in the article *Timbal à la Milanaise*, on this lay a blanquette of fowl with mushrooms, sauced with Bechamel, the *velouté* of which has been reduced with a consommé of fowl and an essence of mushrooms; finish (adding the remaining *nouilles*) as usual; give it an hour and a half's baking, glaze the top and sides of the timbal, and serve.

Timbal de Lazanges, au fumet de Gibier—(Timbal of Nouilles, with an Essence of Game).

Make eight yolks of eggs into nouille paste, roll it as thin as possible, and cut it into ribbons half an inch wide and four inches long;

let them simmer in boiling stock; when they are soft, strain and mix them with the same seasoning as the nouilles preceding, except that, instead of a consommé of fowl, an essence of game must be used; pour half into the timbal, and on it sixty small quenelles of game (shaped like a small egg) sauced with a *demi Espagnole à glace*, worked with a good essence of game; put the remaining *lazanges* into the timbal, and finish as before directed; bake it an hour and a half in a smart oven, glaze it and serve.

Timbal à la Financière—(With a Financière Ragoût).

Decorate, and line a timbal mould as before directed, and lay round the interior of the paste thin sheets of bacon, and fill it up with chopped beef-suet; cover the timbal as directed in the article *Timbal à la Milanaise*, and bake it an hour and a half in a quick oven; then, having turned the timbal out of the mould, make an opening at the top by cutting it all round half an inch distance from the edge, forming thus a cover as for the *pâté chaud;* empty the timbal of the suet and bacon perfectly, and close the small hole at the bottom with a bit of paste. In this manner the crusts for timbals with any other sort of garniture may be prepared. When ready to serve, fill it half full with quenelles of fowl, game, or fish, and on them a ragoût of cocks' combs, kidneys, fat livers, truffles, mushrooms, lambs' sweetbreads, &c., sauced with a *demi Espagnole* with glaze; then put the cover on, and glaze it and the sides slightly, and serve; this entrée may be served with all the garnitures described for the *pâtés chauds.*

Timbal de Pigeons innocens aux Truffes—(Timbal of young Pigeons and Truffles).

Singe eight young pigeons, truss them with their legs within them, cut them in half, and lay them on a sauté-plate with a quarter of a pound of fresh butter, as much fat bacon scraped, with a spoonful of parsley, two of mushrooms, four of truffles, and a head of shallot, the whole well chopped, a little nutmeg and seasoning spice, with four fine truffles cut in slices; simmer them over a moderate fire for seven or eight minutes, turn them, leave them to cool in the butter, and take from them all the bones possible; mix two pounds of timbal paste, and two eggs into nouille paste, which roll and cut in thin strings, and having buttered the interior of the mould, cover it thinly with the *nouilles;* afterwards build the paste as if for a cold pie, and when of sufficient size to enter the mould easily, place it within it, and press it with the remainder of the paste which you mould up for that purpose; having made it take the perfect form of the mould, cut off the superfluous paste about half an inch above the edge of the mould, cover the bottom and sides thinly with a little *farce fine* with truffles, and lay within it, in a circle, eight halves of the pigeons, and between each of them a slice of truffles, and add half of the butter in which they were passed; on these lay the remaining pigeons with the rest of the butter; finish it as usual, and give it an hour and a half's baking; when ready to serve, cut the top of the timbal as for a cover, take away also the farce which covers the pigeons, and skim the gravy; pour in an emincé of truffles, with a good *Espagnole* reduced with a consommé of fowl and an essence of truffles, and glaze it slightly; serve. This second method of lining the

timbal is much quicker than that described for the *Timbal à la Milanaise*.

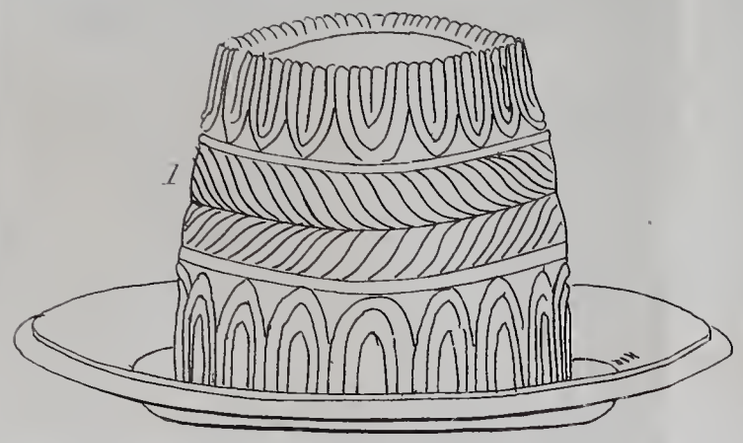
Timbal à la Parisienne, No. 3.—(Timbal, Parisian mode).

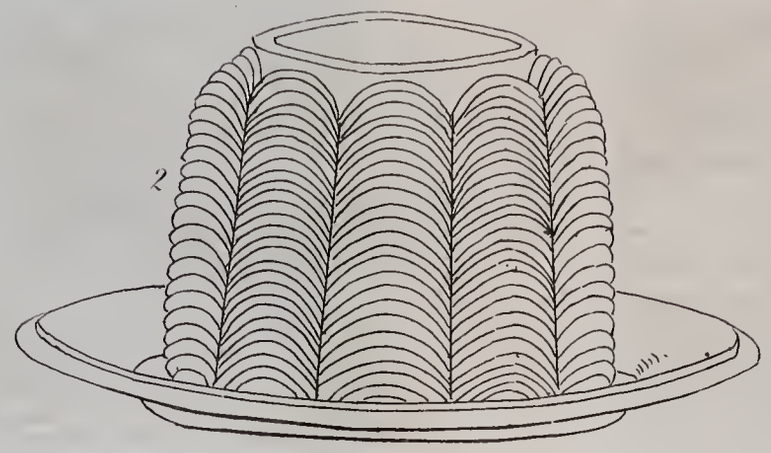
Boil one pound of the longest Italian macaroni in boiling water, with a little salt and butter, let it simmer gently, and when nearly done, strain it and range it at its full length on a napkin; butter a timbal mould thickly with very red crayfish butter to tint the macaroni, which place round the mould forming a volute (see No. 3. Pl. XI.); it must be thoroughly drained, and the ends cut square that the parts may join and form one single band; the mould thus lined at the bottom and sides, spread quenelle of game an inch thick over the bottom and sides; but the essential point in laying this farce is, not to disarrange the macaroni, as then the timbal would present but a poor appearance; then fill the timbal to within half an inch of its height with escalopes of pheasants, partridges, or rabbits with truffles or mushrooms, sauced with an *Espagnole* reduced with an essence of game; this ragoût should be put in when cold: to cover it, form on a piece of paper a round layer of farce four inches and a half wide and half an inch thick, wash lightly with egg the surface of the macaroni, that the farce may adhere to it, turn the paper over, placing the farce on the ragoût, and detach the farce from the paper by placing a hot stewpan cover on it for a moment only, and with a knife press the farce round the edges of the mould, that the ragoût may be completely inclosed. The timbal thus finished, put it in boiling water, reaching to within half an inch of the top of the mould, dressing it thus in a *bain Marie;* the water should not boil during its dressing, which requires an hour and a half nearly; place a round sheet of buttered paper over the mould; when serving, lay the dish on the mould and turn it upside down, and having taken the mould away, the timbal will display a clear red tint; serve immediately.

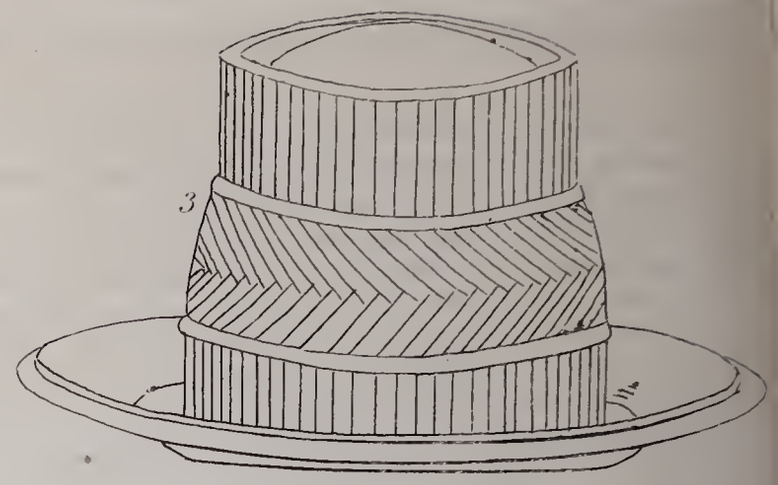
Timbal à l'Indienne, No. 6.—(Timbal, Indian mode).

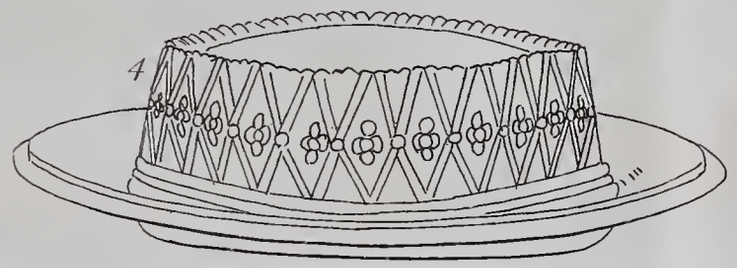
Boil as above, (but separately,) two half pounds of macaroni, put in one an infusion of saffron to colour the macaroni yellow; when they are done, drain them separately on a napkin, and proceed as follows:—lay first a string of the white macaroni round the bottom of the mould, then cover the whole of the bottom by laying across it strings of white and yellow alternately, (see No. 6. Pl. XI.,) then commence by laying a string of white round the sides of the mould, then one of yellow, and so alternately until they reach the top, taking care that the joinings of each band are scarcely visible; when finished, line it with quenelle of fowl an inch thick round the sides and bottom, and pour within it a *ragoût à l'Indienne* of cocks' combs and kidneys, fat livers, mushrooms, and small pieces of thin bacon cut with a root-cutter half an inch wide, blanched in a quantity of water to extract the salt, and stewed slowly afterwards in some consommé, the whole sauced with a well-cleared *velouté*, in which an infusion of saffron has been mixed to tint it of a fine yellow colour, and reduced with a consommé of fowl and mushrooms, cayenne pepper, and allspice; these two spices characterise this sauce by their extreme aromatic flavour: finish this timbal as the preceding. When serving, take off the mould, and the white and yellow stripes produce a fine effect; the interiors of both these timbals may be filled with all sorts of ragoûts of fowl or game.

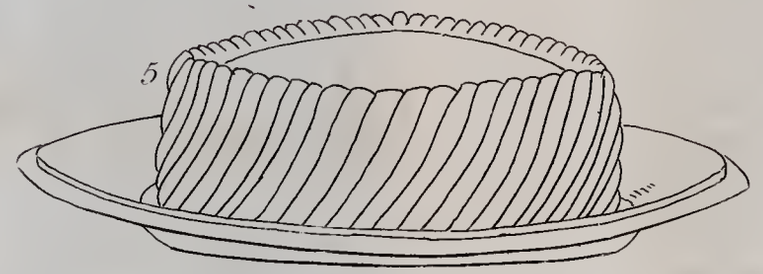


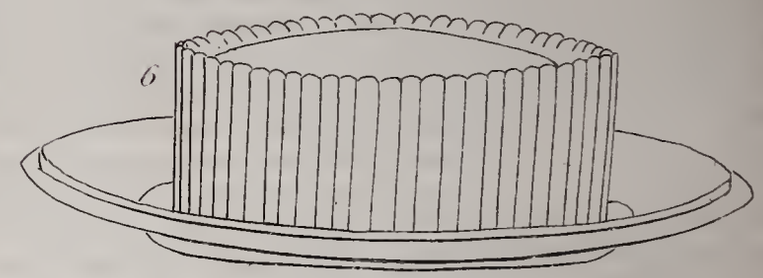

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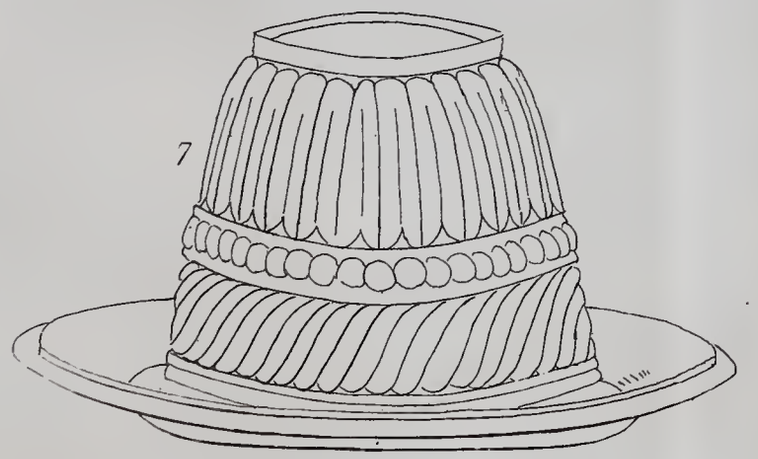

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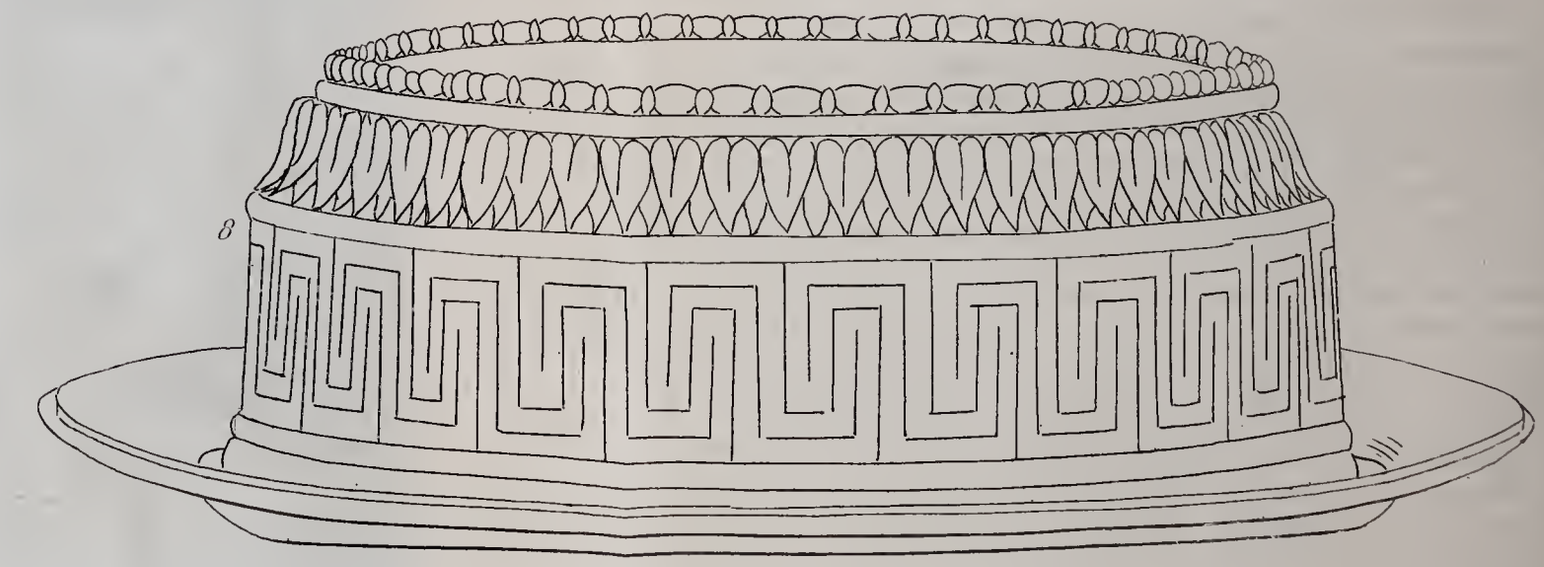

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Timbal blanche à la Marinière—(White Timbal, Sailors' fashion).

Prepare one pound of macaroni as directed, (see *Timbal à la Parisienne*,) and place it in the form of a snail shell (or volute) at the bottom of the mould, but upright round the sides, then line it with a firm quenelle of fish one inch thick, and fill the interior with a ragoût of carp roes, crayfish tails, and mushrooms, sauced with a *Bechamel maigre*, (which see,) and finish the timbal as the preceding. The timbal may be filled with fillets of soles, perch, turbot, salmon, &c., and for smaller garnitures with roes of carp or pike, oysters, crayfish tails, mushrooms, artichoke bottoms, truffles, &c. Follow the process directed for the three preceding timbals to make the oval timbals for gross pieces.

Casserole au Ris—(Casserole of Rice).

This *entrée* is, in a dinner of eight *entrées*, served in preference to a *pâté chaud* or *vol au vent ;* the essential point of the operation is, that the rice preserves in its baking the form previously given to it, which can only arise from its being softened and worked to the proper point. The following detail will give the manner of preparing and forming the *casserole :* wash in several waters (warm) one pound and a half or two pounds, of Carolina rice, put it into a large deep stewpan, that it may be easier worked, set it over the fire in some cold water, and after a few seconds' boiling, strain it, then put nearly twice the quantity of stock, as rice, to it, with two spoonsful of the skimming from a consommé of fowl, and set it over a good stove ; when it boils remove it to the corner of the stove to skim it; then place the stewpan over some live ashes, cover it, but put no fire on the top, as it dries up the upper part of the rice before it breaks, and thus a great number of grains will be found hard, whilst the rest is broken: this should, if possible, be avoided ; let it simmer without interruption for nearly an hour, then stir it with a wooden spoon gently, that it may break equally ; let it still go for twenty or twenty-five minutes, stir it again, and if soft and easily broken under the pressure of the fingers, take it from the fire : but in the contrary case, add a little more consommé, and leave it to finish its breaking to the proper point, then work it some minutes with a wooden spoon ; afterwards, when the rice is but just warm, work it into a firm and smooth paste with a wooden spoon until all the grains have passed under its pressure, and if necessary add a little stock, though very carefully, as the rice must be firm, though well blended. Now form the *casserole*, by placing the rice in a mass four or five inches high, by seven inches wide, on a baking-sheet; make it very smooth by passing the fingers over it frequently where necessary, and to decorate it (see Nos. 1, 2, 3, 7, Pl. XII.*) use the point of a knife, and slices of carrot cut so as to render them proper for this operation ; the decoration should protrude from the mass at least a small finger's depth, and deeply detached, that the decoration may become coloured of a fine brown, whilst the hollows are dried white, which produces the finest effect possible ; wash the surface of the rice with clarified butter, which causes it to take a livelier colour, place it on a trivet, and set it in a

* Subjects of Plate XII. :—

1, 2, 3, 7, Represent four Casseroles au Ris à la moderne.
4, 5, 6, Are three Bordures de Ris for small entrées.
8, Is a large Casserole for a flank.

quick oven for nearly one hour and a half, when it should be of a bright yellow tint; when done empty it by the cover, which was previously marked out when forming the *casserole*, and entirely remove the whole of the rice that does not adhere to the crust, which must be left very thin; then mix in a small stewpan a large spoonful of the rice from within, with a little *Bechamel* (if the garniture is served with *Bechamel*) or *Espagnole* (if with *Espagnole*); at the time of serving, line the interior with this rice thus prepared, then fill it, and before serving glaze the projecting parts of the decoration. When consommé, or the skimming of the pot is scarce, the want may be supplied with water, some butter and salt; the *casserole* evinces no difference, the result is the same, and the rice will be whiter.

Casserole au Ris à la Reine—(Casserole of Rice, Queen's fashion).

Chop the white meat of two or three fowls very fine, with a dozen fine white mushrooms that have been passed off, pound the whole perfectly well, and mix it with some *Bechamel* reduced with a good consommé of poultry and essence of mushrooms; then rub it through a tamis and set it away in the larder; when serving, stir it, without quitting it, over a moderate fire until it becomes hot without boiling, and pour it into the casserole: instead of a cover place on it, in a border, ten eggs poached in boiling water, with salt and vinegar, but very tender, and lay across each egg a *filet mignon* (the under fillet) of fowl *à la Conti;* when serving, mask the centre of the border of eggs with *Bechamel*, glaze the decoration of the *casserole*, and serve. The meat in this *entrée* may be used only chopped, without pounding.

Casserole au Ris à la Polonaise—(Casserole of Rice, Polish manner).

Chop a sufficient quantity of the flesh of roasted partridges, pheasants, or other game, with mushrooms; pound it, and mix it with a good *Espagnole* worked with a *fumêt* (essence) of game, and an essence of mushrooms, and pass the whole through a tamis; when serving, place the *purée* over a gentle fire, stir it carefully, not permitting it to boil, fill the casserole with it, and for a cover form a border of small round truffles run down in glaze, or mushrooms, or cocks' kidneys; mask the centre with *Espagnole*, and serve.

Casserole de Ris d'une blanquette de Volaille aux Truffes—(Casserole of Rice, with a blanquette of Fowl and Truffles).

Sauté in butter, with a little salt, eight fillets of fowl, and the slices of five middle-sized truffles; drain the truffles, and put them in a small stewpan; when the fillets are cold, slice them, trim them as for *blanquettes*, mix them with the truffles, and sauce with a good *Allemande;* place them in a *bain Marie*, and serve nearly boiling.

Casserole au Ris au Chasseur—(Casserole of Rice, Hunters' mode).

Trim twelve fillets of partridge, *sautez* them in butter with the slices of six round black truffles, a pinch of salt, and a little nutmeg; the fillets being set, drain them on a plate, and put the truffles in a small stewpan; when the fillets are cold cut them in escalopes, and mix them with the truffles, saucing the whole with an *Espagnole* made from an essence of game and truffles; heat them in a *bain Marie*, and when

serving, work in a small piece of fresh butter. The *casserole* may be filled also with escalopes of any sort of game, or fillets of hare (*au sang*) with the blood.

Casserole au Ris à la Perigord—(The name of a Province celebrated for Truffles).

Disgorge and blanch two fine fat Strasbourg livers, cut them in escalopes, and sweat them lightly in butter, with a little salt; drain them on a napkin, trim, and mix them in a stewpan with twenty double cocks' combs, forty cocks' kidneys, as many truffles of the like size, and twenty small white mushrooms, the whole sauced with a *demi-Espagnole* made from a consommé of fowl and truffles, and some Madeira wine reduced. Place the ragoût in a *bain Marie*, fill the *casserole* with it, glaze it, and serve.

Casserole au Ris à la Toulouse—(The Name of a City in France)

Is served with a ragoût of cocks' combs, kidneys, fat livers, mushrooms, and truffles sliced, the whole sauced with a good *Allemande*, and warmed in a *bain Marie;* glaze the *casserole*, and fill it with the ragoût: a border of lambs' sweetbreads larded and glazed, with some white cocks' combs may be added on the top.

Casserole au Ris à l'Indienne—(Casserole of Rice, Indian manner)

Is filled with a curry. Fricassé some small chickens, adding an infusion of saffron, Cayenne pepper, allspice, and some small pieces of bacon from the breast, which cut with a root-cutter half an inch wide, blanch them and simmer them in consommé, and put them to the fricassé with cocks' combs, kidneys, and mushrooms, as usual; when finished, place on it, in a border, some small green gherkins; glaze it, and serve.

Casserole au Ris garnie de Palais de Bœuf—(Casserole filled with Beef Palates).

Blanch, and dress in a *blanc* twelve beef palates, drain them when done on a napkin, and cut them with a cutter one inch and a quarter wide, and sauce them with an *Allemande* with truffles and mushrooms; warm the ragoût in a *bain Marie*, and serve; these *casseroles* may also be filled with tendrons of veal, or lamb or veal sweetbreads in a *blanquette*.

Casserole au Ris de Bonne Morue—(Casserole of Rice, with Salt Fish).

Soak three fine pieces of very white, tender, and fresh salt fish; just before serving, put it into a stewpan of cold water over the fire, when beginning to boil take it off, and throw into it a piece of lighted charcoal, to take away the disagreeable flavour which the fish but too often retains; cover it up for some minutes, then drain it on a napkin, and remove the skin and bones; sauce with a good meagre Bechamel; place it in a *bain Marie;* and when serving, add a small piece of butter and a little nutmeg.

Casserole au Ris garnie de Filets de Soles—(Casserole of Rice, with Fillets of Soles).

Sautez the fillets of four soles in butter, with a little salt; drain, and trim them in round pieces, (one inch and a half wide,) sauce them with

a *Bechamel maigre*, or an *Allemande*, with some mushrooms and crayfish-tails; warm in a *bain Marie* and serve. Fillets of turbot, salmon, and all sorts of sea and river fish, may be thus prepared; and for garnitures, oysters, crayfish-tails, carp and mackerel roes, truffles, mushrooms, morels, and artichoke-bottoms, may be employed; quenelles of fowl, game, or fish also. Proceed absolutely in the same way for the larger *casseroles*, doubling or tripling the quantity of rice.

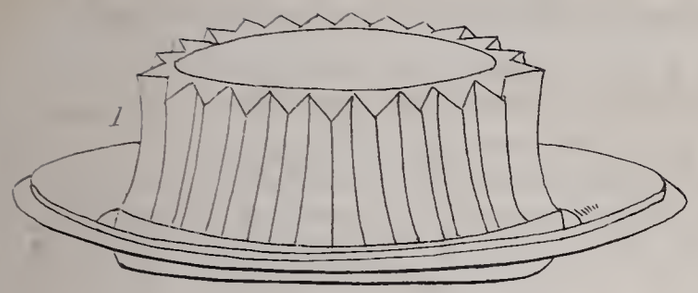
Croustade de pain garnie d'une Escalope de Levrauts au sang—(Croustade of Bread, filled with an Escalope of Leveret).

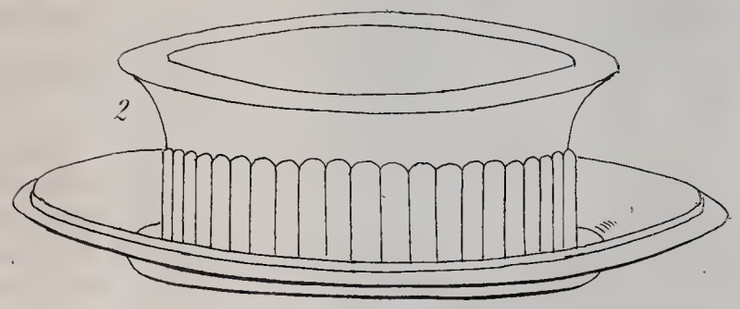
Have a loaf a day or two old, of four pounds weight and ten inches wide, of the same texture as the *pain à Potage*, (French bread,) but a little closer, or the crumb will be porous; cut the loaf in the form of a vase (see the designs Pl. XIII.*), and put it in a stewpan containing sufficient clarified butter or fresh lard to cover it, over a moderate fire; when it has obtained a fine light-brown tint, drain it, and lay it on a napkin; take away the covering you marked out when forming the croustade, and having emptied all the crumb, line the inside with a thin covering of quenelle of game, and put it at the mouth of the oven until the farce becomes firm: this process prevents the sauce escaping through the crust: this *croustade* serves for all sorts of small *entrées* that are cut up, or relishing ragoûts. The *croustade* thus prepared, cut, and trim in escalopes, eight fillets of leverets, lay them in a large sauté-plate, with some clarified butter, throw on them a little salt, and cover them entirely with clarified butter; when serving, set them over a moderate fire until firm, and then drain the butter from them; pour over them a good *Espagnole* (boiling) made from an essence of game; move the sauté-plate so as to sauce the fillets perfectly, but without setting them over the fire; and for a *liaison*, add the blood of the leverets preserved for that purpose, a little butter broken in pieces, and grated nutmeg; the blood thickens the sauce, and gives a red tint, which belongs to this sort of game; add also some slices of truffles and mushrooms, and serve immediately. Many have a bad practice when cutting their fillets of striking them with the blade of a knife as they trim them, but this is wrong, as the fillets are tender enough without being beaten; and the juices of the meat, which render them soft and rich, are thus not preserved: rabbits and other game are thus served, bearing in mind that hares and rabbits alone are thickened with their blood; this *liaison* belonging to these two *entrées* alone.

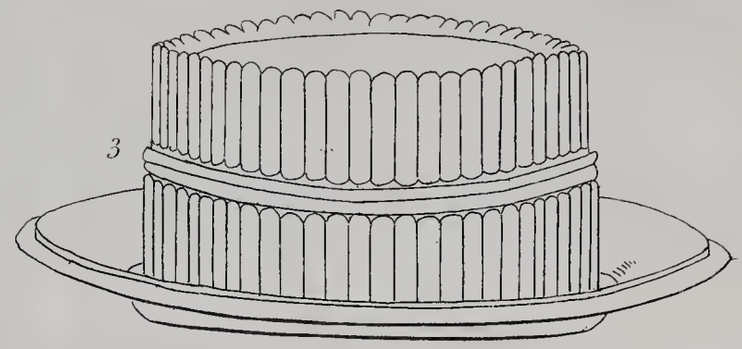
Croustade de Cailles au gratin—(Croustade with Quails).

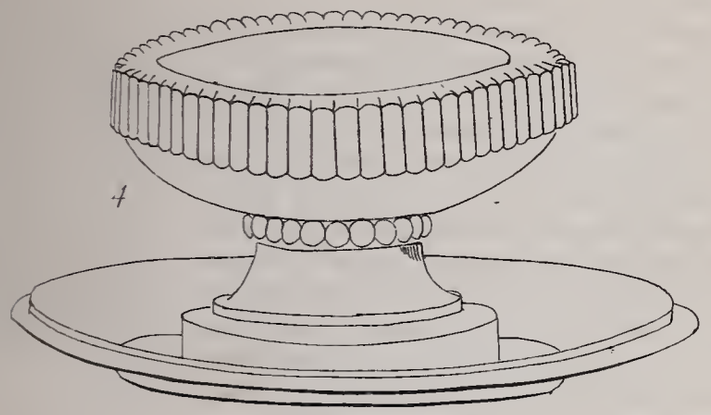
Make a *croustade* only two inches high, and seven inches and a half wide, form it with seven large flutes, prepare it as the one preceding; spread *farce fine* an inch thick within it, bone seven fine quails, open and spread thinly over them a little glaze of fowl or game, and season them with salt and nutmeg; put in each a little farce, form them like small balloons, and place them in the *croustade* so that each quail may be encircled in one of the flutes; fill the middle of the *croustade* with forcemeat; make a hole in each quail to stick their claws in; the quails must rise above the *croustade* about three-quarters of an inch,

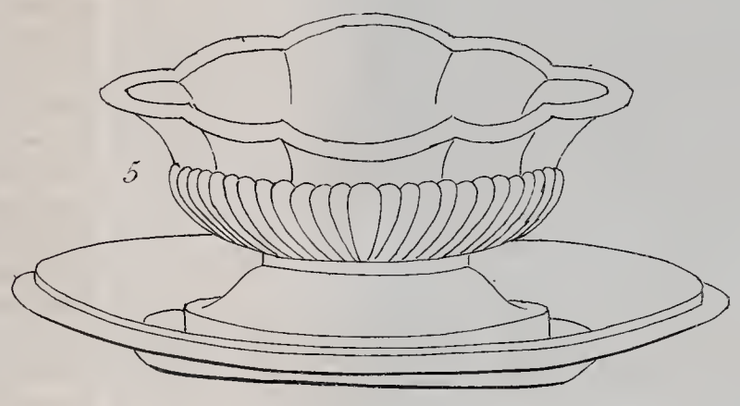
* Subjects of Plate XIII.,
Are representations of Croustades de Pain, of various patterns.

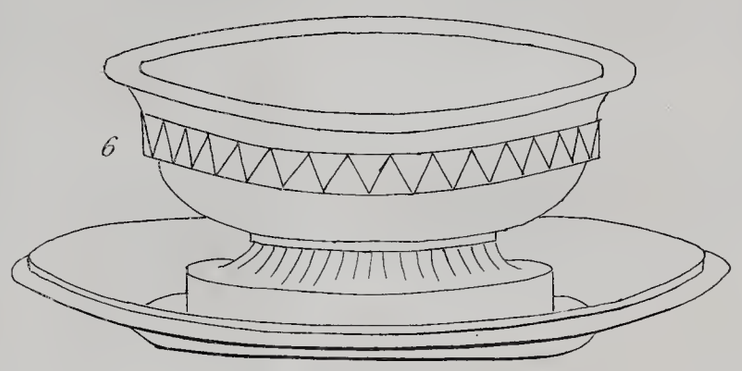

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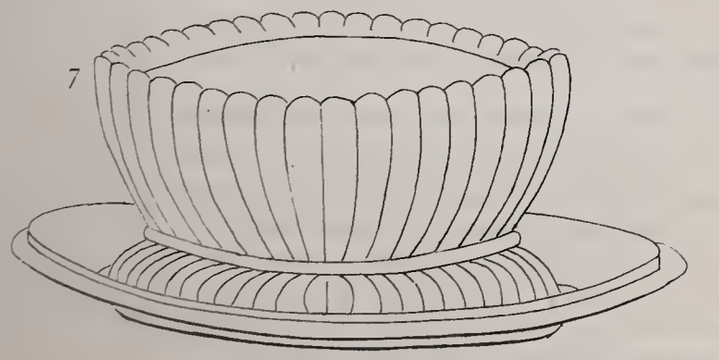

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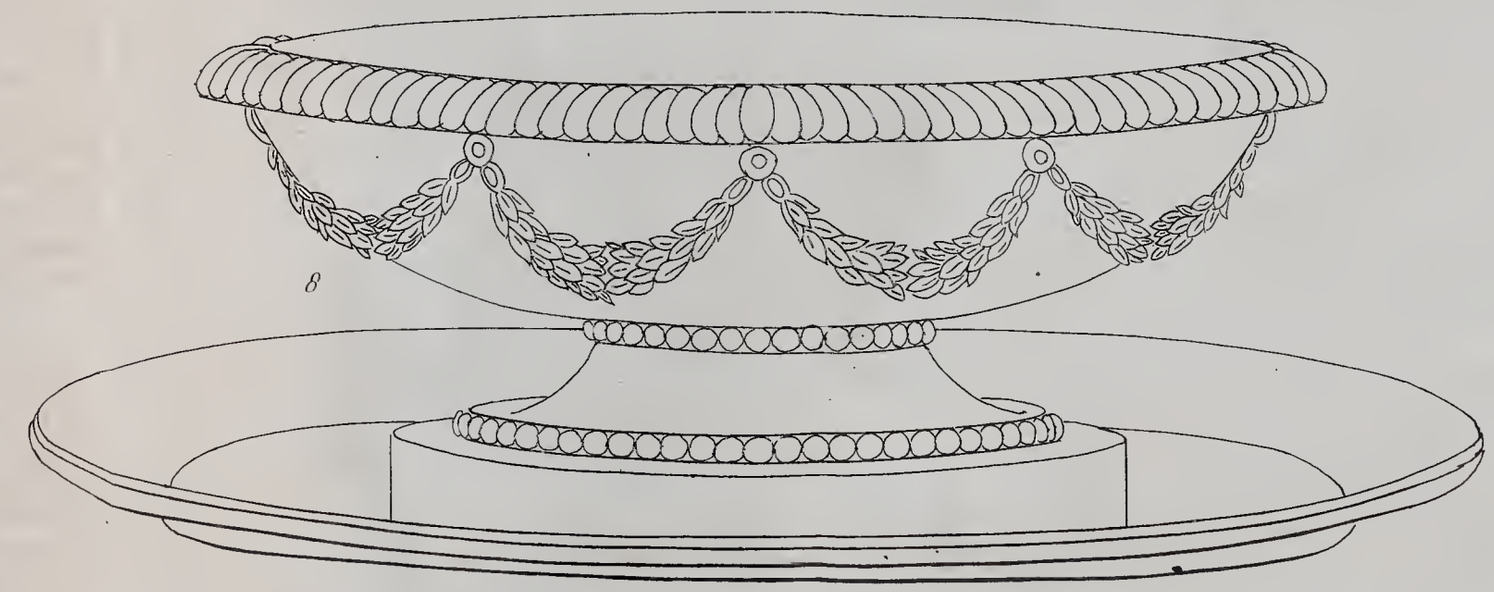

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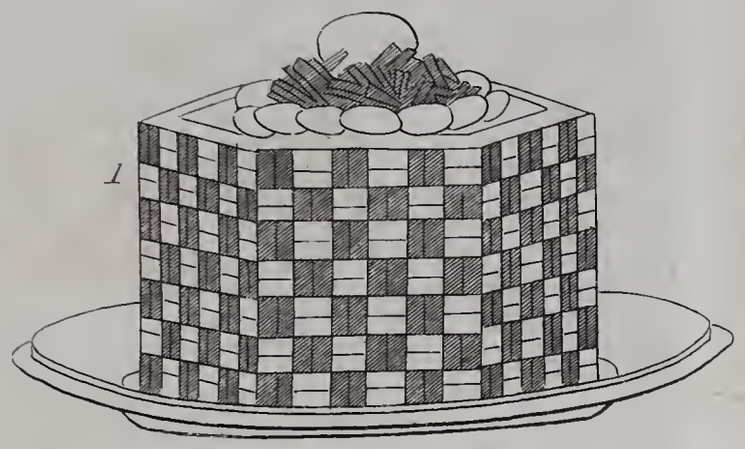

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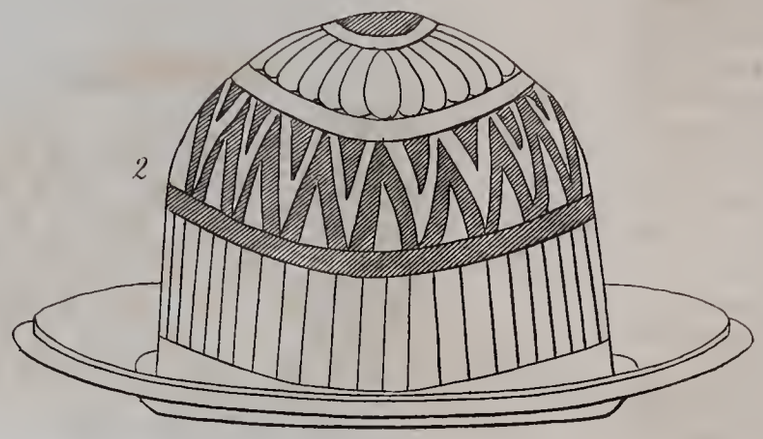

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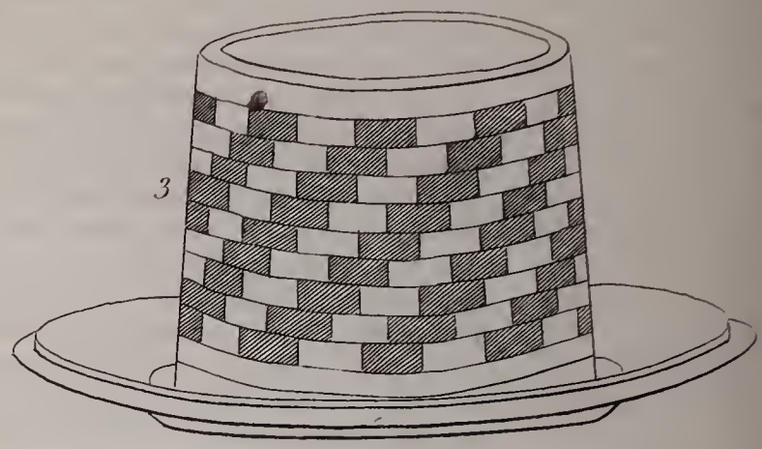
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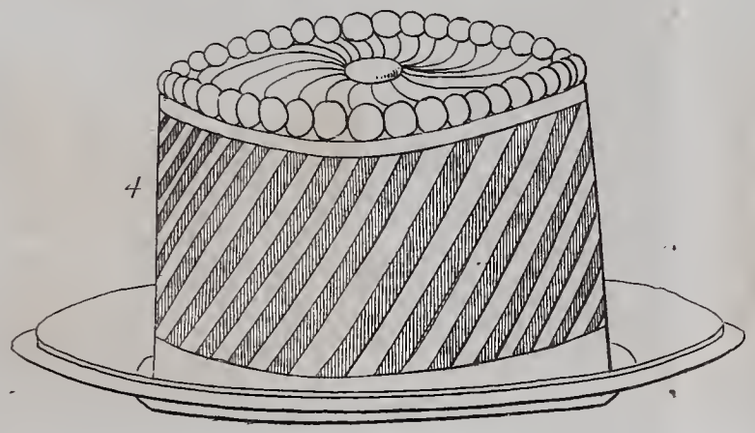
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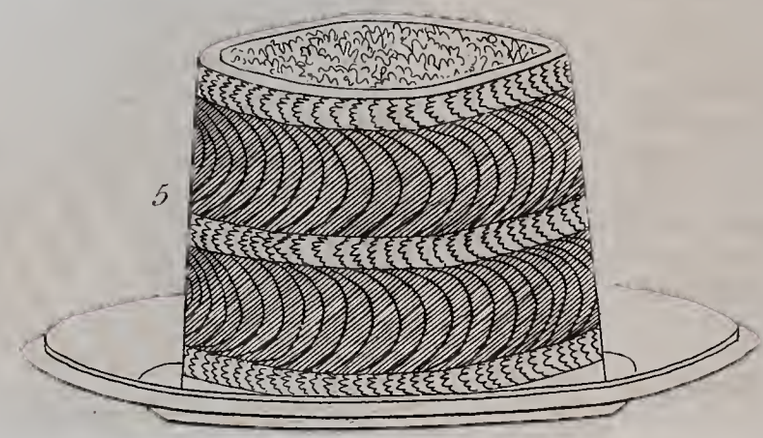
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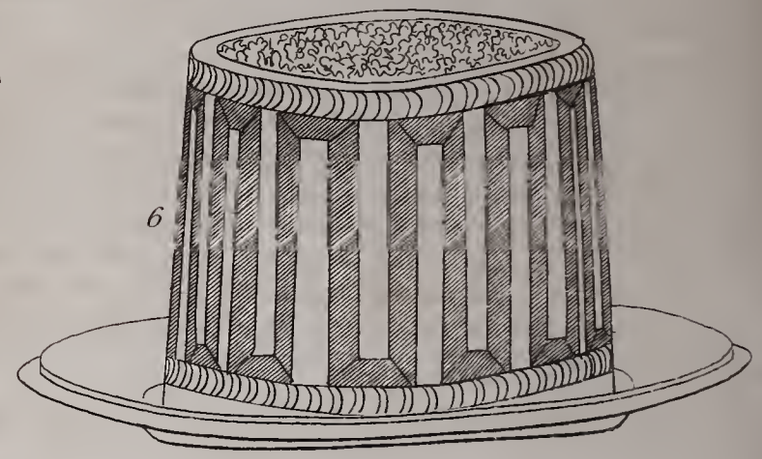
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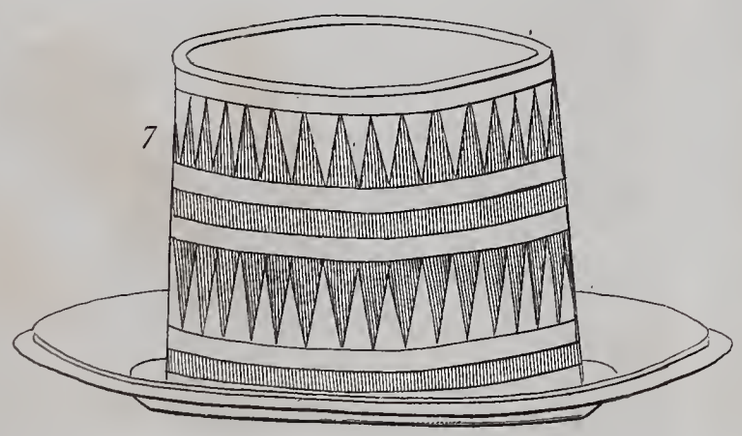
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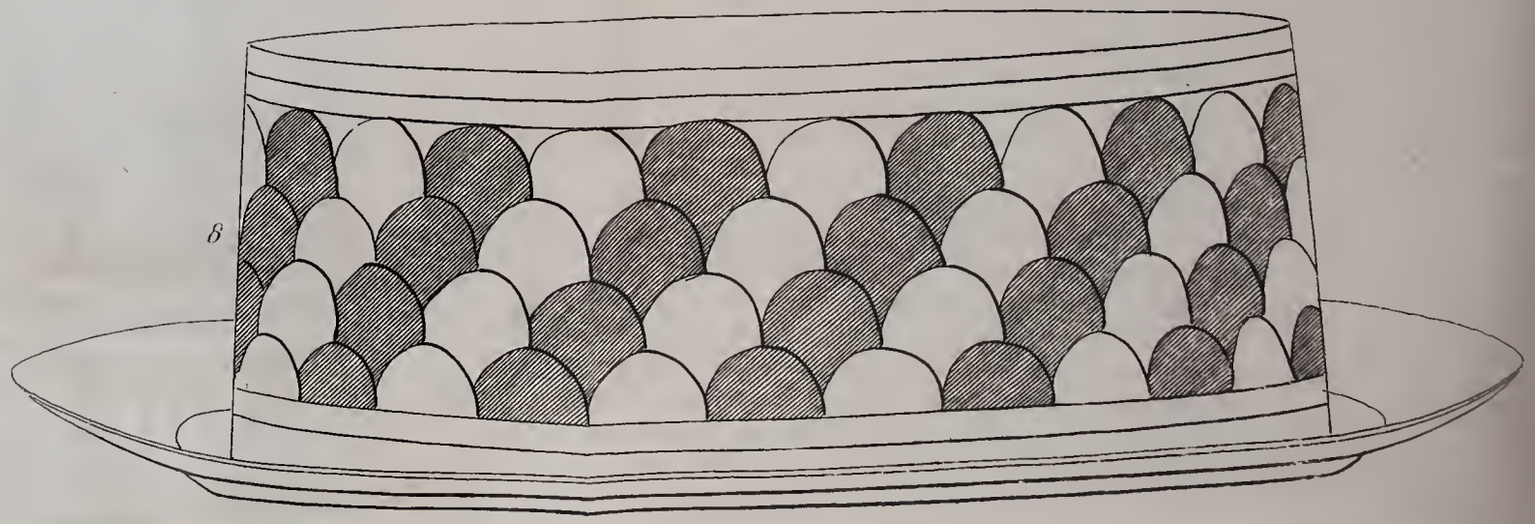
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and cover the sides and top with sheets of fat bacon; surround it with a band of doubled paper, lay two sheets of paper on the top, and put it in a moderate oven for an hour; when the quails are firm take it from the oven, take off the bacon, and the forcemeat out of the centre, and put instead a ragoût of combs, kidneys, truffles, and mushrooms; and having glazed the sides of the crust, and the quails, lay over each a *filet mignon* of fowl *à la Conti,* and formed like a ring, in the centre of which place a small round truffle; to fix the fillets run a root-cutter through them, and in the hole stick the claw, which was fixed previously in the quails; or a fine white mushroom may be placed upon the quails; or else a *filet mignon,* rolled up and dressed in the oven with sheets of bacon, then pierce it in the middle, as also the mushrooms, and fix them on the quails with the claws: this *entrée* may also be served in a *pâté chaud,* of the shape of the *croustade,* giving it one hour and a half's baking; and in this manner larks, snipes, partridges, and young pigeons may be dressed. For larger *croustades,* have a loaf of sufficient size to form this *grosse piece,* (see the Plate,*) and lay on the decorations after it is coloured; for the decoration prepare a sufficient number of long diamond-shaped pieces, which fry white, and stick them to the *croustade* with a little stiff paste: this garland may be made of small half-moons of puff paste, and baked of a light colour; small *croustades,* three inches high, by three inches wide, are also made, and served usually in the centre of an *entrée* of cutlets of mutton *à la minute,* and filled with a *purée* of onions or potatoes, or a *nivernois, jardinier,* or *macedoine,* if suitable to the *entrée;* for sweetbreads it is filled with lettuce, celery in peas, *purée* of sorrel, mushrooms, &c.

Chartreuse Printanière—(Chartreuse [from an order of Monks] of Spring Vegetables).

Clean sufficient carrots and turnips, divide them in lengths of one inch and a half, and cut them with a cutter half an inch wide, blanch them separately in boiling water, with a little salt, and afterwards put them with some good stock, a little sugar, and the size of a nut of fresh butter, to boil slowly at the side of the stove, and when but nearly done, run them down quickly to a glaze; mark an essence of roots with the trimmings of the carrots and turnips, twelve onions stuck with cloves, six heads of celery, two lettuces, and some good stock; skim it, and boil slowly; when done, strain it through a napkin, let it settle, and pour off all the clear liquid, and reduce a good *Espagnole* with it, that it may obtain the flavour of the roots: blanch three cabbages cut in quarters, take out the stalks, and open each quarter to season it with pepper and salt; tie them up and put them in a stewpan lined with slices of fat bacon and a slice of lean ham; put in the midst of the cabbages a sausage, a piece of the breast of bacon previously blanched, and three partridges with their legs drawn in, and daubed with fat bacon and ham; add a bunch of parsley and shallot; cover the whole with fat bacon, and set them to stew with consommé, or the skimmings of a

* Subjects of Plate XIV.:—
1, 2, 3, 4, 7. Represent Chartreuses à la Moderne.
5, 6. Chartreuses à la Parisienne.
8. Une grande Chartreuse Ovale pour grosse piece.

poultry stock, over a slow fire for three hours; drain on a napkin the carrots and turnips, and place them round the bottom and sides of a mould previously buttered, according to any design you wish, as in Nos. 1, 2, 3, 4, 7, Pl. XIV., (the shaded parts are carrots, the white turnips;) drain the cabbage in a colander; the partridges, bacon, and sausages also; press them in a double napkin to give them more consistence, and to preserve the form of the *chartreuse;* cover the bottom and sides thinly with the cabbage, lay round the bottom a border of the sausage and bacon, then the partridges, (with their breasts downwards,) and on them more bacon and sausage, and fill up the mould with cabbage, rendering it very even at the top; cover it with buttered paper, and put it in a *bain Marie* for an hour; some minutes previous to serving, turn the *chartreuse* over upon a napkin folded in eight, and laid upon a stewpan-cover to drain; turn the mould over, back again, and lay the dish upon it; then turn it over again, and take off the mould, and serve immediately with the sauce in a sauce-boat. Duck, wild-duck, teal, larks, pigeons, &c., may thus be prepared. It is usual to put the game in whole, though many cut them in pieces, which is more convenient for those who serve at table.

For the *chartreuses*, with decorations like scales of fish, or in diamonds, dice, or wolves' teeth, instead of using a cutter cut them in long squares one-third or one-half of an inch thick, then when forming the *chartreuse* (the roots having been dressed as above) shape the roots according to your wish, otherwise it is impossible to obtain them of the same fine appearance; as ornaments in the moulding of the *chartreuse*, asparagus, French beans, and peas are used; but in spite of the greatest care, these vegetables will not preserve their green colour, from the time they must remain in the *bain Marie*.

M. Carême remedies this inconvenience by working on the top of the *chartreuse*, after it is glazed, a rosette or double star, which, showing in relief, has an excellent effect; it is thus performed: boil twenty-four heads of asparagus (two inches and a half long) in water with a little salt, twenty-four carrots, (one inch and a half long,) cut with pointed ends, and when they are reduced as above directed, are laid alternately on the surface of the *chartreuse*, and in the centre a mushroom, a turnip, or truffle turned round; the bottom of the *chartreuse* was encircled with a border of turnips, cut like pears, and glazed: such additions render these *entrées* more elegant than they usually are.

Another mode.

Glaze the *chartreuse,* and form on the top, near to the edge, a border of small glazed onions, in the centre a small neat artichoke-bottom dressed very white, between the onions and artichoke a row of peas plain boiled and very green, on the artichoke place five small mushrooms as a rosette, and round the bottom of the mould a border of Brussels sprouts plain boiled.

Another.

Glaze the *chartreuse*, form in the centre a double star with ten pieces of carrots cut in long diamonds, (about half an inch thick,) and in the angle between every two place (upright) a fine asparagus-point, (three quarters of an inch long,) at the point of each diamond a smal

white mushroom, and one in the centre of the star; surround the foot of the *chartreuse* with a border of potatoes cut with a round root-cutter, and fried of a light colour.

Another.

Glaze, and place in the centre a circle of small pieces of very white cauliflower, and in their centre a few French beans heaped up; round the cauliflowers lay a row of peas plain boiled; and round the foot a border of carrots turned round and reduced with glaze, and placed alternately with a few green peas. These examples are sufficient.

Dispose the decorations previously on a dish, so as to have nothing more to do than to remove them at the dishing hour, which saves time. *Chartreuses* are also made in moulds with a cylinder; then at the moment of serving, the interior of the cylinder is filled with escalopes of larks, partridges, snipes, pheasants, sweetbreads, tendrons, &c., or ragoûts of any kind. Small *chartreuses* are made in dariole moulds two inches and a half high, and of the same width with a lark boned, tongue cut in small dice, or sausages, &c., the roots being prepared of smaller dimensions accordingly.

Chartreuse à la Parisienne en surprise—(Mock Chartreuse, Parisian mode).

Dress in the cinders, or with Champagne, eight fine truffles; when cold, peel, and cut them through their greatest length with a root-cutter, (one-third of an inch wide,) trim the tails also of a hundred crayfish, and commence by forming at the bottom of the mould a border of them, (or in place of them use carrots,) trim the columns of truffles, and place them on the crayfish to form the Greek border, (see No. 6, Pl. XIV.,) and for the white parts of the design, add *filets mignons* of fowls previously passed off in butter and suitably trimmed; then place on the top of this border a row of crayfish to answer the lower border; chop fine the trimmings of the truffles, and strew them at the bottom of the mould, which afterwards cover with quenelles an inch thick, and the sides of the mould also; thus lined, fill to within half an inch of the top, with a *blanquette* of fowl, sweetbreads, escalopes of game, or any ragoût, but put them in cold; form on a sheet of buttered paper a layer of forcemeat, (five inches wide and half an inch thick,) to cover it, as directed in the article Timbal of Macaroni *à la Parisienne*, and proceed to boil it in the same manner; when serving, turn it out on a dish, and mask the top in the following manner: place a circle of small white mushrooms near the edge, and within these a rosette prepared with small fillets of fowl *à la Conti*, and formed in half-moons; in the centre place a fine white mushroom, and serve it glazed, if wished, but it is better not, as the white parts show with greater effect.

Chartreuse Parisienne en cylinder—(Made in a Cylinder Mould).

Dress eight large truffles as before, cut them with a cutter, (one inch and a quarter in diameter,) slice them the sixth part of an inch thick; prepare twenty-one small fillets of fowl *à la Conti*, put seven of them as a border round the bottom of a mould, with a cylinder (buttered), then lay upon them a border of truffles, reaching up the sides of the mould,

but place one half-way over the other, forming half-moons, as the design (No. 5, Pl. XIV.) indicates; this border finished, fill up to its height with forcemeat, being careful not to disarrange them; then lay a second row of fillets, and on them truffles, as before, again filling up with forcemeat; then a last border of fillets; fill the mould with farce, cover it with buttered paper, and boil in a *bain Marie* for an hour; turn it out upon the dish, and fill the interior with such ragoûts as the one above, but hot; around the cylinder put a border of white button mushrooms, or truffles, as at the sides; or else a row of *filets mignons*, forming small rings, with a small round truffle in each, or a double border of cocks' kidneys, or crayfish-tails; in the same way may be served, for cold *entrées*, the *pain de volaille* (cake of fowl), or *foies gras* (fat livers), or fish forcemeat.

Petits Croustades à la Bechamel, No. 1.—(Small Croustades) *

Are made in dariole-moulds, sheeted with the trimmings of the puff paste, to which additional consistence is given by mixing a little more flour with it, and fill them up within with the remaining trimmings, but they must be quite full; they are also sheeted with *pâte fine*, (which see): this latter is preferable, being more crisp: bake them in a quick oven, of a good colour, as also the covers of them, which should be of puff paste, and on each a small piece like a button, cut out of the trimmings, and rolled often, lest they overset in baking (see No. 1, Pl. XV.): the *croustades* should be sheeted somewhat thick, as the crust imbibes the Bechamel, rendering them more delicious; empty them immediately on leaving the oven: to fill them, cut the breast of a fowl in lengths of half an inch and the sixth part of an inch square, with a little tongue, two truffles, and mushrooms, cut in the same manner, and sauced with a good Bechamel made of fowl consommé and truffles; put the garniture in *bain Marie*, and when serving, fill the *croustades;* mask with a little Bechamel, cover, and serve. Fillets of soles, turbot, or any other fish, may thus be served with a *Bechamel maigre*.

Petits Pâtés Russes—(Patties, Russian manner).

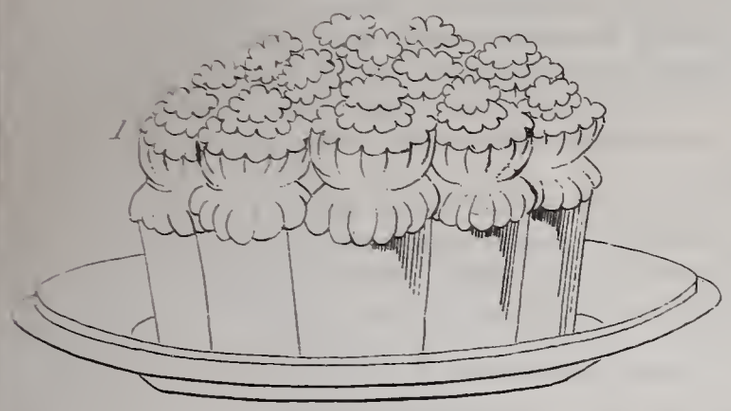
Chop the half of a fillet of beef, which has hung some time, and mix it with four ounces of butter; season it with salt, pepper, nutmeg, chopped mushrooms, parsley, and shallot, and a little poultry glaze; the *croustades* sheeted as above; fill them, cover them with a cover of puff paste, and when serving, mask them with a little *sauce tortue;* cover them again, and serve.

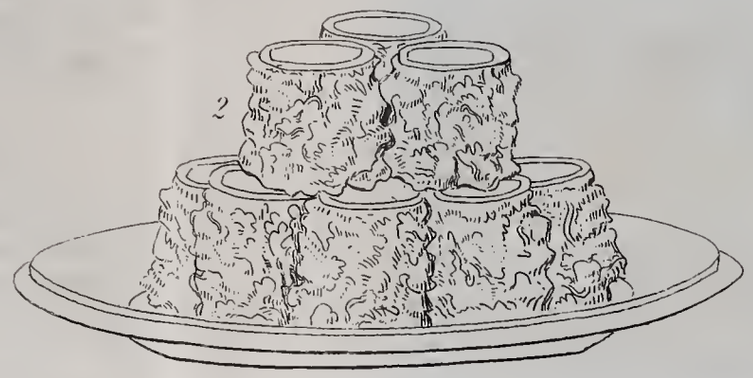
Petits Pâtés de Mouton à l'Anglaise—(Mutton Patties, English manner).

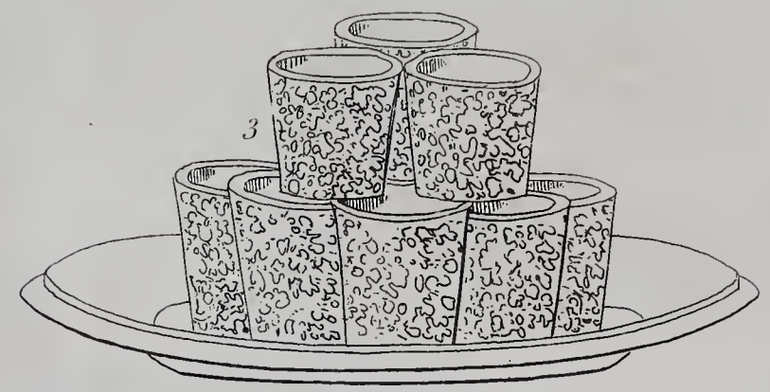
Remove the skin, and cut small the fillets of two necks of mutton,

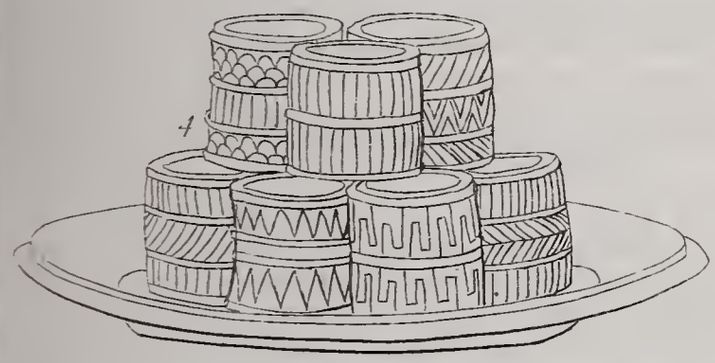
* Subjects of Plate XV.:—

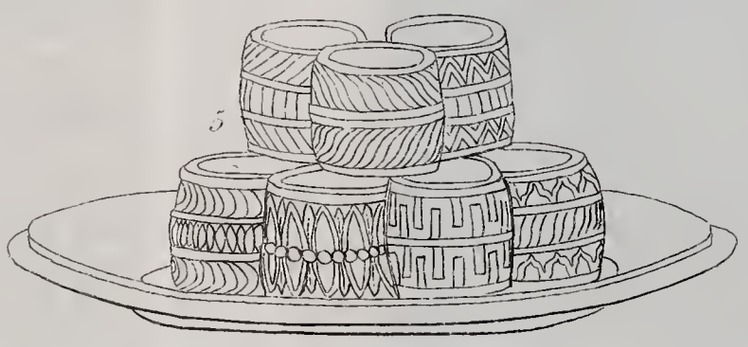
1. Represents les petites Croustades à la Bechamel.
2. Les Truffes-Croustades en surprise.
3. Les Croustades de Nouilles au Chasseur.
4. Les petites Chartreuses à la Française.
5. Les petites Casseroles de Riz à la Reine.
6. Les petites Vol au Vent à la Nesle.
7. Les petites Croustades de Vermicelli.
8. Les petites Croustades à la Monglat.
9. Les petites Croustades de pain garnies de cailles au gratin.

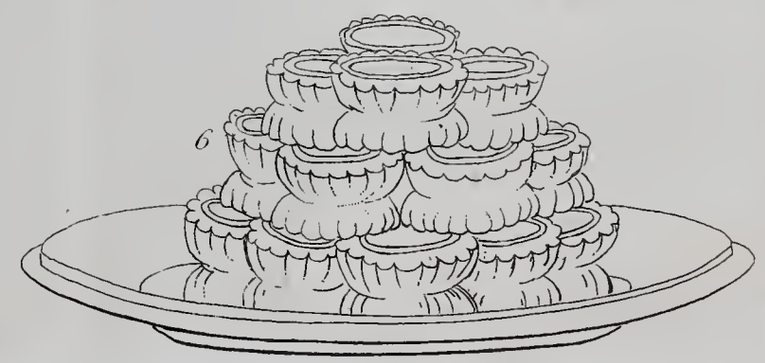

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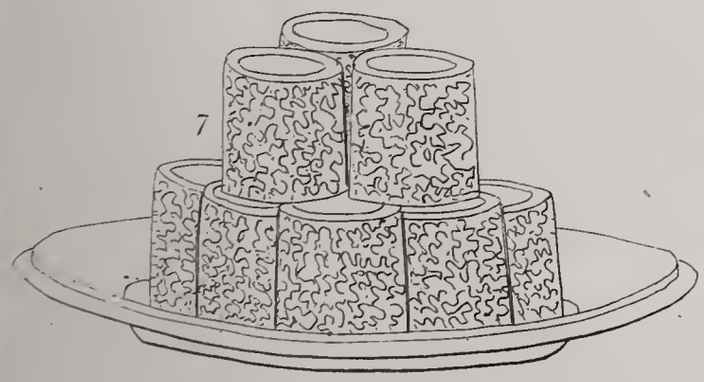

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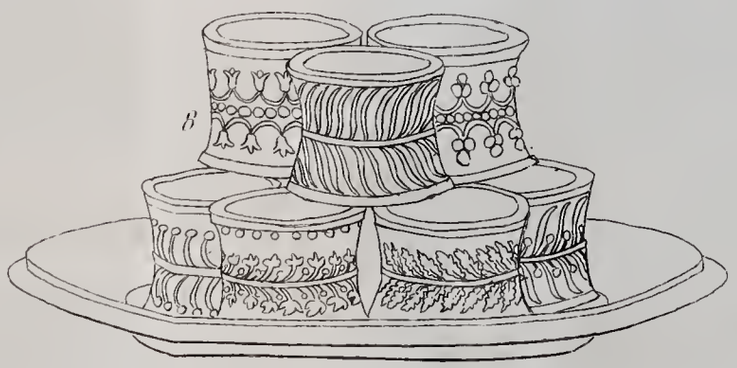

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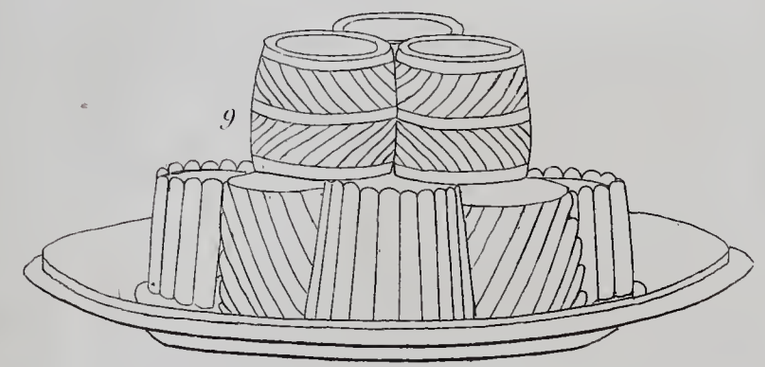

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which have been hung for some time; cut four onions small, fry them slightly in clarified butter, drain, and mix them with four ounces of fresh butter, chopped parsley, and mushrooms, salt, pepper, nutmeg, and the minced mutton; sheet the moulds as above, fill them with the meat, and cover them with a false covering of puff paste; the proper coverings being made, as for the *croustades à la Bechamel*, (which see); when serving, take off the false covers, pour into them some *demi-Espagnole*, and place on them their proper covers.

Truffes Croustades en surprise, No. 2.—(Of Truffles).

Brush, and wash in warm water, twelve large well-formed truffles, dress them in Champagne wine, drain, and let them cool; then lay them on their flattest side, and pierce them to about three-fourths of their depth, with a root-cutter (one inch wide); take off neatly, with the point of a knife, a cover; then empty the truffles carefully, with a small teaspoon, not breaking the outside; when serving, fill them with a *purée* of fowl or game, or a *salpicon* of fowl and truffles, or cocks' kidneys with truffles turned of the same shape, or combs cut in dice with truffles; the whole sauced with *Bechamel*, or they may be filled with small escalopes of fat livers, or fillets of larks with small mushrooms, or any other small game; these last sauce with an *Espagnole*, or *Allemande;* when filled, cover them with the round pieces taken off when they were emptied.

Petites Croustades de Nouilles au Chasseur, No. 3.—(Small Croustades of Nouilles, Hunter's fashion).

Make *nouille* paste with twelve yolks of eggs, roll, and cut it as directed (see that article); boil it some minutes in boiling water, drain it on a large sieve, and mix it in a stewpan with four ounces of butter and a little salt; turn it out on a large sauté-plate, and spread it equally two inches and a half thick; when cold, turn it from the sauté-plate on to the dresser, and cut the *croustades* with a plain round cutter (one inch and a quarter wide, or of an oval, square, or diamond shape); break eight eggs in a basin, beat them up, and dip the *croustades* in it, let them drain, and roll them on all sides in fine bread-crumbs; when well covered, renew the operation, roll them lightly on the dresser to render them smooth; and having marked out with a cutter a cover on the best end, fry them in clean lard, rather hot, and take them out when of a light gold colour; remove the cover with the point of a knife, and empty them gently with a teaspoon; when serving, fill them with any of the garnitures directed for the *Truffes Croustades*, (which see.) *Croustades* of vermicelli are thus made.

Petites Chartreuses à la Française—(Small Chartreuses, French manner).

They are prepared exactly as the larger *chartreuses*, (which see,) the interior being filled with a lark, boned, and dressed with the cabbage; but take them up before the cabbage, the larks requiring but little stewing; before placing them in the *chartreuses*, trim them, and pull out the strings; when the *chartreuses* are finished, put them in a *bain Marie* for half an hour; and to dish them up easily, have a round tin slice, (two inches and a half wide, with a small handle,) turn a *chartreuse* on to it, and with a slight inclination, slide it on the dish,

and raise the mould; you thus place them without any disarrangement: the moulds should be two inches high and two inches wide.

Petites Casserolettes de Riz, No. 5.—(Small Rice Casserolettes)

Are absolutely the same as the larger *Casserole* (see that article); form the rice two inches and a quarter high and two inches wide, place them on a baking-sheet (three inches apart), that they may receive an equal colour; put them in a warm oven, and take them out when of a fine yellow tint; empty them, and, when serving, fill them with any of the garnitures directed for the *Truffes Croustades;* when filled, glaze them slightly round the sides; and for a cover, put a *filet Mignon à la Conti*, or larded, and neatly glazed, shaped like a ring, and in the centre put a truffle turned round, and serve.

Petites Bouchées à la Reine — (Small *Bouchées* (mouthsful) Queen's fashion)

Are small *vol au vents*, served with the same garnitures as the small *Croustades à la Bechamel* (see the article); but as they must be very upright and round, it is necessary to leave them for some minutes; after having rolled the paste seven times, cut them a little thicker than usual, with a fluted-cutter two inches wide; range them on a baking-sheet, (slightly wetted,) and having egged them, cut them with a cutter, but not deep, to form a cover, and as near as possible to the edge; bake them in a quick oven, of a good colour.

The *Croustades* of *Vermicelli* (No. 7, Pl. XV.) are prepared as the *Croustades* of *Nouille* (which see).

Petites Croustades à la Monglat, No. 8.—(The name of the Inventor).

Prepare twelve small *croustades* in the same way as the *petites Pâtés à la gelée* (see Part VI.); but make them only two inches wide and two inches high; line their sides and bottom with very thin slices of fat bacon, and fill them with flour and chopped suet; egg, decorate, and put them in a quick oven till of a handsome light colour; empty them, and fill them with escalopes of fat livers and truffles, sauced *à la Monglat;* or with *Ragoût à la Financière, à la Toulouse;* or with a *blanquette* of Fowl *à la Bechamel;* or, before they are baked, they may be filled like the small *croustades* of bread, as below described.

Petites Croustades de Pain garnie de Cailles au gratin, No. 9.—(Small Bread Croustades with Quails).

Have a stale round loaf of French bread of six pounds weight, cut it in slices crosswise two inches thick, cut out the crumb with a cutter three inches wide, and thus form twelve *croustades;* and on the most even side mark out a cover with the point of a knife, the sixth part of an inch from the edge all round; then flute it round the sides; put six into a stewpan, with sufficient clarified butter to fry them of a light brown over a moderate fire; take them up on a napkin, and fry the other six the same; then clean out all the crumb, and put in each a spoonful of *farce fine;* spread on the table twelve quails (boned), season, and put in them a little glaze, and the size of a nut of forcemeat; form them like small balloons, and place one in each *croustade*, with the breast upwards; then range the *croustades* near to each other, on a

baking-sheet, covered with sheets of bacon; surround them also with sheets of bacon, and a band of paper tied with packthread; and on the top two sheets of buttered paper; put them in a gentle oven for one hour and a half; then take off the bacon, drain the *croustades* on a napkin, sauce them with a little good *Espagnole*, and serve. They may also be filled with larks, (two in each,) small partridges, &c.

La Sauce Espagnole—(Spanish sauce).

Lay in a deep stewpan, seven inches wide, two slices of lean ham half an inch thick, upon the ham place a nut of veal and two partridges, with as much beef stock as will cover the veal only, cover it and put it over a quick stove; when the stock is reduced, lay hot cinders on the top of the fire that the veal may sweat slower, and all the gravy be drawn out, which producing more glaze, renders the sauce more perfect; when it is nearly down, do not leave it, lest the glaze catches; this care is essential, for if it catches it gives a disagreeable odour and bitterness to the taste; (the stock used in drawing the veal down should have as little salt as possible in it;) when it begins to take a light-brown colour, and little or no liquor remains, take it from the fire, and run a knife through the veal, that the gravy it contains may be added with the glaze; throw some ashes on the fire, and replace the stewpan for nearly an hour, watch the glaze until it takes a clear red colour; to discover the proper degree, dip the point of a knife into the glaze, and taking a little from it, roll it between your fingers; if sufficiently down, it will form itself into a ball, but if not, it will stick to the fingers; if at the proper point, take off the stewpan and set it on one side for a quarter of an hour, that the glaze may more easily dissolve, then fill it up with consommé or beef stock, and set it at the corner of the stove; (if no partridges can be obtained, the carcases of two rabbits, or one whole one, will afford an agreeable flavour;) when it boils, skim it, and make a *roux* (thickening) by melting four ounces of butter, adding as much sifted flour as will make it a little stiff, put it over a slow fire, and stir it often, that it may receive equally and gradually a light-gold colour; pour into this *roux* two ladlesful of stock, stirring it continually (but remove it from the fire) till it becomes quite smooth, then add more stock, and stir it until smooth and well mixed; then pour it back on the veal, add a bunch of parsley and shallot, with half a bayleaf, a little thyme, two cloves, and, above all, some trimmings of mushrooms, let it go gently at the corner of the stove, skim it, and after an hour's boiling, take off all the fat, and after another hour and a half, again skim it, and pass it through a tamis; stir it occasionally with a spoon, that the surface may not be covered with a skin formed by the action of the air; thus attended, this should be an *Espagnole* of a good flavour, though not salt; its colour a clear, lively red, although light.

Sauce demi Espagnole à la glace—(Demi-Spanish sauce).

Mark a consommé with the carcases and trimmings of two fowls moistened with good beef stock (the flesh of the fowls serving for *quenelles* for the *pâte chaud*), adding a carrot, two onions, and the trimmings of truffles and mushrooms; let it go gently for nearly two hours, strain it through a napkin, and when settled, drain off all the liquor that is clear (if the *quenelles* are of game, work the *Espagnole* with an essence of game

marked in the same way with a head of shallot, and with an essence of truffles and mushrooms); put into a stewpan half of the *Espagnole* sauce, made as in the last article, with the same quantity of the consommé of fowl or game; place it over a quick fire, stirring it until it boils, then put it at the corner of the stove, skim it, and take the fat off perfect, leaving it there for three-quarters of an hour, after which skim it again, replace it on a quick stove, stirring it with a spoon that it may not boil over, for this extreme ebullition is necessary to preserve the flavour, the essential spirit of this sauce; whilst thus working the *Espagnole*, the glaze it gradually receives is most brilliant; when sufficiently reduced, pass it through a tamis, and mark the ragoût with it thus. Put into a stewpan a glass of true dry Madeira (or if not to be obtained, use Rhenish or other white wine), with a little lean ham, a piece of bay leaf, a little grated nutmeg and mignonette, pepper, six black truffles sliced, and set them over a quick fire: when the wine is three-fourths reduced, take out the ham and the herbs, add cocks' combs, kidneys, lambs' sweetbreads, and mushrooms, the whole dressed very white, and drained, toss them up to mix them, and place them for two seconds over a stove, pour over them the *Espagnole*, cover and set them in a *bain Marie;* when serving, pour it nearly boiling into the *pâté*, and lay on the top some fine white combs without sauce, and some large crayfish; some persons use allspice in this sauce, but it predominates, and prevents the relishing flavour of the game, truffles, and mushrooms.

Sauce Velouté—(Velveted, smooth).

Put in a stewpan seven inches wide two slices of lean ham, a nut of veal, and a fowl, and put sufficient beef stock to cover the veal—(this stock must not have the least colour, as in the reduction of the velouté it would greatly discolour it): place it covered over a quick stove, and when the stock is half reduced, put some live ashes on the cover, the better to sweat the veal; prick the veal and fowl, and leave them over a moderate fire for a good quarter of an hour, that the stock that remains should not fall to a glaze, but attain the lightest tint possible; then fill it up with stock and consommé of fowl, and when they boil, put it at the corner of the stove; skim it, and throw in a bundle of herbs and white mushrooms; make a *roux* of four ounces of butter, and as much sifted flour as will make it a little stiff, let it stand for half an hour over a very slow fire, and pour into it two large spoonsful of the velouté stock, and perfectly mix it, that it may be without lumps, adding gradually more stock, until properly thinned, then pour it back into the stewpan with the meat, and put over a quick fire; when boiling, set it at the corner of the stove, skim, cover, and leave it to simmer for two hours; take off all the fat; when the veal is done, pass the sauce through a tammy, and stir it occasionally as directed for the *Espagnole*.

Sauce Allemande—(German Sauce).

Put in a stewpan the half of the velouté, and the same quantity of consommé of fowl and mushrooms, but no salt, place it on a quick fire, stirring it until it boils, then set it at the corner of the stove, cover, and let it reduce for nearly an hour, skim, and again put it over a quick fire, stirring it with a wooden spoon, to prevent it catching at the bottom, and when it becomes thick, and adheres to the spoon, it has attained its

point; take the pan from the fire, make a *liaison* with four yolks of eggs and two spoonsful of cream, pass it through a tammy, and add half an ounce of butter broken in small pieces, and pour it into the velouté, stirring it carefully that it may mingle gradually with it; when thus mingled, stir it continually over a slow fire until it boils, and add a little grated nutmeg, pass it through a tamis into the pan containing the garniture for the *Casserole au Riz à la Toulouse*, reserving a little of the sauce to mask it with.

Bechamel—(Named from the Marquis de Bêchamel, a patron of Gastronomy in France).

Reduce *velouté* as for the *Allemande*, and at the same point, pour into it some cream well reduced (or reduce to one-third a quart of new milk, and use this in preference to the cream, because as the latter cannot be obtained but when a day old, it is apt to acquire an acidity, whilst new milk runs not that risk; but if good double cream is to be procured, use it cold, mixing it by degrees into the *velouté*); reduce the *Bechamel* again after pouring in one-third of the milk, and add at twice the remaining milk, some minutes between each time, carefully stirring with a wooden spoon that it may not catch; when sufficient, it clings easily to the garniture it sauces; take it from the fire, and work in it the size of a nut of fresh butter, and some spoonsful of double cream, to render it whiter; put a little grated nutmeg, and pass it through a tamis; sauce with this, the ragoûts, and all garnitures directed in *entrées à la Bechamel*, reserving some to mask the surface of the dishes.

Bechamel maigre—(Without meat, for Fast-days).

Boil a quart of milk, melt the size of an egg of fresh butter, and mix sifted flour with it, to make a white *roux*, which place for some minutes over a slow fire, mix the milk with it, pouring in only a little at a time, when it boils, put it at the corner of the stove, adding a carrot, an onion, a bundle of parsley, some echalots, thyme, bayleaf, basil, and a little salt; let it simmer for an hour, reduce it afterwards to give it consistence, add salt (if necessary), nutmeg, and a good piece of fresh butter, pass it through a tammy, and use it for *entrées* of fish *à la Bechamel maigre*. These are the sauces principally used for *entrées* of the oven.

Farce à Quenelle de Volaille—(Quenelle of Fowl).

These recipes for the forcemeats are worthy the attention of young practicians, for a *quenelle* or *godiveau* well made are always eaten with pleasure. Put in a stewpan the crumb of a French loaf, moisten with two spoonsful of consommé of fowl, one of *velouté*, and two spoonsful of chopped mushrooms; put the pan over a slow fire, as soon as the *panade* boils, stir it constantly with a wooden spoon till dry enough to quit the bottom of the pan, and form a firm but yielding and smooth paste; mix two yolks of eggs with it (these may be omitted), spread it on a dish, and cover it with a sheet of buttered paper, take the fillets of two fine fowls, and having taken off the skin and nerves, pound them rub the meat through a wire sieve, and lay it on a dish, trim a veal under which has been boiled, and become cold, pound and pass it

through a wire sieve, pound the *panade*, and rub that through also; weigh four ounces of *panade*, ten ounces of fowl, and six ounces of udder (or butter), pound the udder and *panade* together for a quarter of an hour, then add the fowl, pound the whole for twenty minutes, add nearly half an ounce of seasoning spice, three spoonsful of sweet herbs, a pinch of grated nutmeg, and two yolks of eggs, pound these for five minutes, then add two more yolks, and a ragoût spoonful of *velouté* or *Bechamel*, cold; pound well for five minutes, then put the forcemeat into a basin, and fix it on the ice; but, to try if it be firm enough, make a small quenelle, and boil it for a few minutes in some stock: when taken up, this quenelle should be tender to the touch, and when cut in two should appear smooth, and be rich and agreeable to the palate; if too delicate, add the yolk of another egg, and if too firm, a little more *Velouté*: to make use of this farce, butter slightly two sauté plates, or else stewpan covers, have near you a stewpan of boiling water, place in it a silver table-spoon, fill another spoon with the forcemeat, and spread it smoothly over with a knife, giving it the form of an egg cut in half lengthwise rendering them smooth by dipping the knife in the hot water, lift the quenelle from the spoon, by passing the other which was lying in the hot water under it, and removing it to the sauté plates; be careful not to disarrange them in this proceeding; the quenelles may be formed also in small tea-spoons, or ragoût-spoons, these last serving to garnish removes: they are formed also by rolling them out with flour on a dresser, likewise of the size of pistachio nuts, to fill small *vol au vents*, *casserolettes* of rice or small *croustades of nouilles*, &c. When ready to serve, pour some boiling stock into the sauté plates, and when the quenelles boil, cover and let them go gently; at the moment of using them, drain them on a napkin, and place them in a *pâté chaud*, *vol au vent*, or *cassarole*, or dish them according to fancy on a dish; mask them with a *ragoût à la Finançiere*, if in a *pâté chaud;* with a *ragoût à la Toulouse*, if in a *vol au vent* or *casserole;* and if in a dish, with a good consommé of fowl. Quenelles of veal, turkey, pheasant, partridge, and other game or fish are thus prepared.

Farce Quenelle de Poissons—(Quenelle of Fish).

Wash and trim the fillets of two middling-sized pike, pound the flesh, and pass it through a wire sieve; soak in milk, or beef stock, a piece of crumb of bread, then squeeze it in a napkin, to express the liquid, pound and pass it through a sieve, weigh six ounces of this *panade*, ten ounces of fish, and six ounces of butter, pound the bread and fish together for some minutes, and then add the butter, pound the whole for fifteen minutes, adding nearly half an ounce of seasoning spice, a little nutmeg, and three yolks of eggs; pound five minutes more, and add two table-spoonsful of fine herbs passed in butter, and a ragoût-spoonful of *Bechamel maigre*, mix it well for two minutes, take it from the mortar, and set it aside in a basin; then proceed as in the quenelles of fowl; carp, eels, soles, and whitings are thus used; using udder, if not for *maigre*.

Farce maigre, au beurre d'Ecrivisses—(Maigre forcemeat with Crayfish butter).

Boil twenty-six crayfish, take off the claws and shells, separating all the nerves and fleshy skins, dry the shells in the oven or hot closet, and

pound them until quite pulverised, (the beauty of the butter depending on this operation,) then work with them four ounces of fresh butter, mix them afterwards in a stewpan with some spoonsful of hot water, then squeeze the whole through a tamis over a stewpan of water, that the butter may remain on the surface, which skim off into a basin of cold water that it may set: when cold press it on a napkin, and use it as part of the six ounces of butter required for the preceding article; in the same way it may be used with farces of fowl, &c., instead of udder.

Farce maigre au Truffes—(With Truffles).

Chop very fine four good black truffles, and mix them with the farce. Or boil them, when chopped, in half a glass of Madeira wine, and a spoonful of *velouté:* when reduced to a third, set it to cool, and then add it to the farce; the same process may be followed with the farce of fowl with truffles, and other meats.

Farce maigre au Champignons—(With Mushrooms).

Chop a pottle of white mushrooms very fine, and set them to simmer with a ragoût-spoonful of consommé, and one of *velouté maigre;* when reduced one-half rub it through a tamis, and when cold mix it with the farce instead of the *velouté* generally used: this *purée* may also be employed in farces of fowl or game.

Farces fines, grasses et maigres—(Fine forcemeat of meat or fish)

Are ordinarily made use of for gratins, as of quails, larks, snipes, &c., *au gratin*, in cases, croustades of bread or paste, small patties to be handed round, tourtes for *entrées*, or *pâtés chauds*, as directed under their respective heads, &c.

Farce fine de Lapreaux—(Forcemeat of Rabbits).

Weigh twelve ounces of the flesh of a fine wild rabbit, and cut it in dice; cut eight ounces of fat bacon in the same way, put the whole in a stewpan with two ounces of fresh butter, three spoonsful of herbs, half an ounce of seasoning spice, a bay-leaf, two small onions and a carrot in slices, let them simmer over a slow fire for twenty minutes, then take out the onions, bay-leaf, and carrot; when cold, pound it and pass it through a sieve; pound four ounces of *panade* as for the *quenelle* of fowl, and rub it through a sieve, beat it in the mortar with three yolks of eggs, add the farce, and pound it for a quarter of an hour, and add a spoonful of *velouté* if necessary; pound again for some minutes, then put the farce away in a small basin, covered with buttered paper; the same process is employed as above, to make the *farce fine* (or *cuites*) of all sorts of fowl, game, or fat livers.

Farce fine de Laitances de Carpes—(Forcemeat of Carp roes).

Soak four fine carp roes, give them one boil only, weigh ten ounces of them, and simmer them ten minutes in six ounces of butter, season them with about half an ounce of seasoning spice and two table-spoonsful of fine herbs, a bay-leaf, and a little grated nutmeg; when cold pound the roes with six ounces of *panade* (as for the *Quenelle* of Pike, which see); when pounded ten minutes, add the butter the roes were

passed in, and when the whole has been beaten some minutes, add three yolks of eggs and four spoonsful of *Bechamel maigre;* use this farce for *entrées* of fish, whether *au gratin*, or for *pâtés*, as above mentioned; proceed thus also with mackerel roes or livers of whitings or pike.

Farce fine d'Ecrivisses—(Forcemeat of Crayfish).

Boil twenty-six crayfish, and with the shells make four ounces of crayfish-butter (see the article *Farce maigre au beurre d'Ecrivisses*), pound the flesh from the large claws and tails, and rub it through a wire sieve; weigh ten ounces of this meat, and beat it with ten ounces of *panade*, then add two ounces of fresh butter, and the four ounces of crayfish-butter, about half an ounce of seasoning spice, a little nutmeg, three yolks of eggs, and a little *Bechamel maigre*, pound the whole as usual; farce of prawns and lobsters are thus made also.

Farce fine d'Anchois—(Forcemeat of Anchovies).

Soak, bone, perfectly clean, and weigh ten ounces of fine anchovies, and pass them two minutes only in four ounces of fresh butter, with two spoonsful of chopped fine herbs, a little nutmeg, and a little seasoning spice; when cold, pound the anchovies without their seasonings with six ounces of milk *panade*, then add the butter, herbs, &c., pound five minutes, and add four ounces of crayfish or other butter, and three yolks of eggs, pound these all well together; the farce of sardinés and salt herrings are thus prepared.

Farce fine aux Truffes—(Forcemeat of Truffles).

Chop five ounces of very black truffles, pass them ten minutes in four ounces of fresh butter, with a quarter of an ounce of seasoning spice, and a little grated nutmeg, drain them on a dish, pound three ounces of milk *panade;* when the truffles are cold, pound them with the *panade*, and add the butter in which they were passed, pound the whole very perfectly, mixing three yolks of eggs with them. Prepare thus the farce of mushrooms and morels.

Godiveau à la Ciboulette—(Godiveau with chives).

Trim one pound of nut of veal, and one pound and a half of very floury beef suet; the veal being well chopped, mix the suet, and chop the whole very well together with one ounce of seasoning spice, a little nutmeg, and four eggs; then pound until no fragment of veal or suet remains; take it from the mortar to put it two hours on ice, then pound it in two portions, moistening them gradually with pieces of ice of the size of an egg, washed, which renders the farce smooth and very firm, but put not too much, as the farce should be of the consistence of quenelle, then put it into a basin, and pound the remainder in the same way; (the ice assists greatly in giving the godiveau that perfect richness which is so desirable; for when it oils, the extreme heat of the summer sometimes preventing the mingling of the suet with the veal, it loses all its qualifications; for this reason, it is necessary in summer to use ice, which in winter is needless;) put this with the other in the basin, with two spoonsful of *velouté* and one of chives, chopped very fine, and use it for the same purposes as quenelle of fowl.

Godiveau de Volaille aux Truffes—(Godiveau of fowl with Truffles).

Proceed exactly as above, using one pound of the fillets of fowl, or other poultry in place of veal, mixing with it four spoonfuls of truffles chopped very fine, instead of chives.

Godiveau de Gibier aux Champignons—(Godiveau of Game with Mushrooms).

The same process as the preceding; using one pound of the flesh of partridges, or wild rabbits, instead of veal, and four spoonfuls of white mushrooms chopped very fine, and passed off.

Godiveau de Carpes—(Godiveau of Carp).

Pound and rub through a wire sieve one pound of the flesh of carp, and four ounces of panade; use this mixture instead of veal; add to it four spoonfuls of fine herbs, composed of parsley, shallots, mushrooms, and truffles; proceed with these as above directed; the small quantity of *panade* employed is because the flesh of the carp has not sufficient consistence to make a *godiveau* of a perfect body; without it, it would not be firm enough to bear the cooking. *Godiveau* of pike or sea eel may be made also, by mingling *panade* as here directed; or the like weight of potatoes roasted in the cinders.

PART THE SIXTH.

Des grosses pièces de fonds—(Of large, substantial dishes).

There are two very distinct kinds of *grosses pieces;* the first comprehends substantial pieces for removes, &c.; the other, *pièces montées*, or ornaments: by *pièces de fonds* is implied all dishes in pastry that form one entire dish, whether from its composition, or from its particular appearance; as for example, Cold Pies, Savoy Cakes, *Brioches*, *Babas*, *gateaux de Compiegne*, *Conglauffles*, &c.; whilst the *pièces montées*, or ornamental pastries, are more considerable in number.

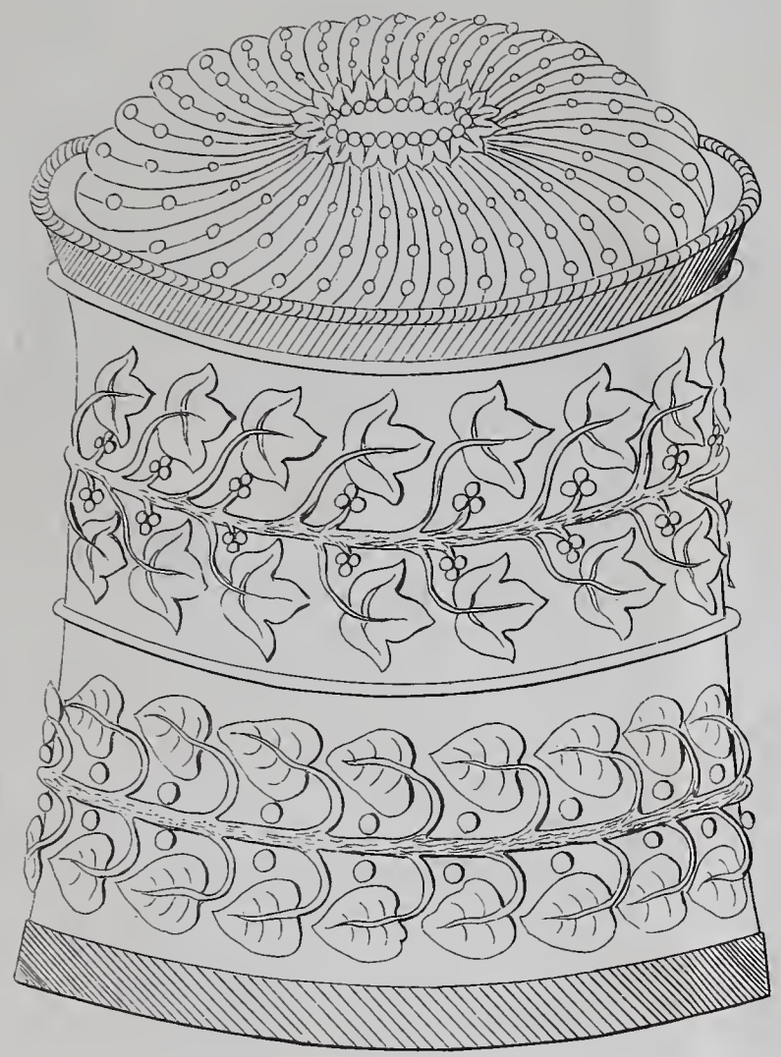
De l'Assaisonnement—(Of the seasonings).

The cause of the high and perfect seasoning, it is to be observed, depends not only on the fine taste and precise tact of the cook, but more particularly on the quality of the spices used. Put in a mortar half an ounce of grated nutmeg, half an ounce of broken cloves, a quarter of an ounce of white pepper, a quarter of an ounce of allspice, a quarter of an ounce of broken mace, a quarter of an ounce of dried bayleaf, a quarter of an ounce of dried basil, a quarter of an ounce of dried thyme; work the whole to powder, pass it through a silk sieve, and put it into a tin box that is made to shut very close, whereby the spices may retain their strength; mix with one ounce of this preparation one pound of salt, dried in the oven and finely sifted; (to one pound of veal, when boned, put half an ounce of this salted or seasoned spice, which will season it effectually).

Pâté froid de Jambon, No. 1.—(Cold Ham Pie).

Make four pounds and a half of *pâte à dresser* as directed in Part IV., and cover it with a napkin slightly wetted; trim a nut of white veal; take off the skin and nerves from one pound of the under nut also, and chop it with one pound and a half of fat bacon, put it in a mortar with a little more than half an ounce of seasoning spice, chop two eschalots, blanch them in a little boiling water, and squeeze them in a cloth; add a spoonful of parsley, two of mushrooms, two of truffles, all well chopped; pound this mixture with two eggs, and a spoonful of *velouté* or *Espagnol;* take the farce from the mortar, afterwards cut one pound of bacon in lardons three inches long, mix a spoonful of herbs as directed for the farce, with half an ounce of seasoning spice, and roll the lardons in it; lard the veal with these, with a larding pin, across the fibres of the meat, exactly in the thickest parts of it, and trim off their ends; mould up three-fourths of the paste, roll it out round, an inch thick, build with it a pie eight inches wide, and of the same depth. It is difficult to perform this operation without practice: first, mould the paste with the right hand, smoothing it with the left, until it becomes a smooth, round ball; roll it out as above, mark with the ends of the fingers a circle six inches wide for the bottom, run the hands between

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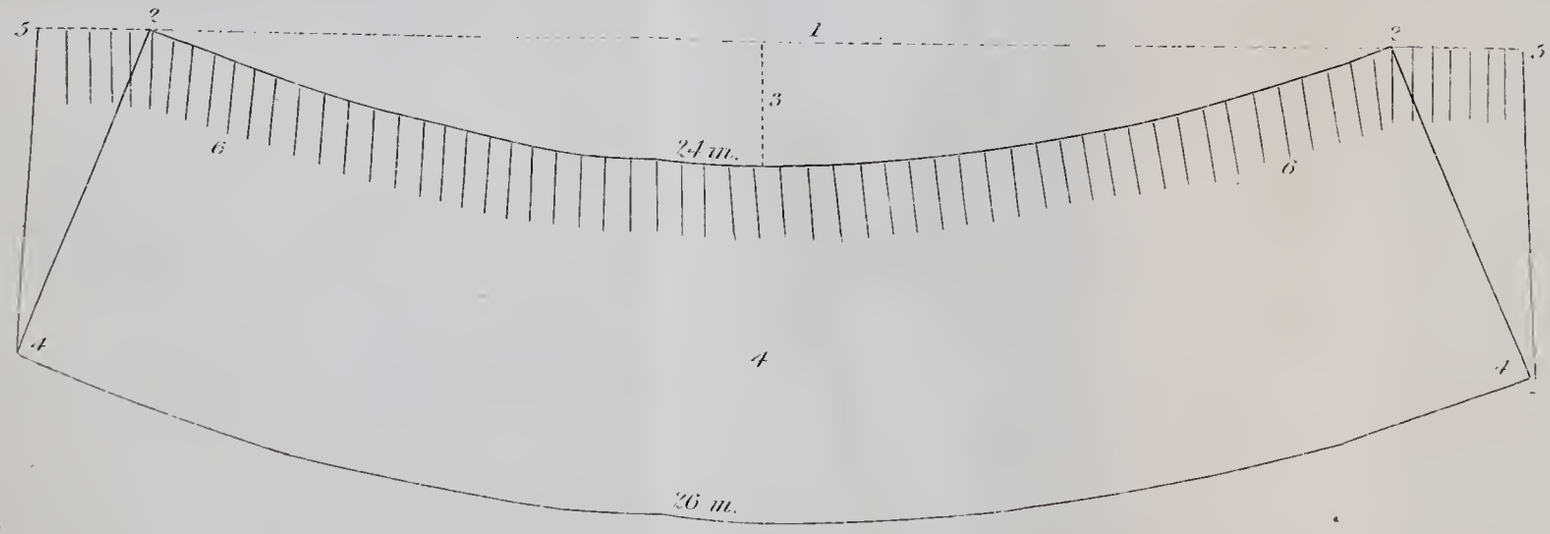


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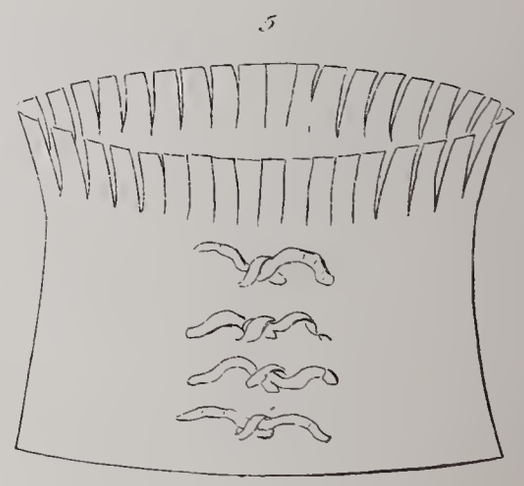


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the paste and the dresser, rising and squeezing the paste, contracting it with the fingers of both hands, beginning close to the circle, and going gradually round, closing up the paste as you proceed, until it forms a wall of the height desired, (the fingers should be kept straight and close together, to prevent creases in the paste,) the wall should be of the same thickness throughout; with these attentions, with address and taste, a handsome pie may be formed (see the designs). When the pie is thus ready, trim a good ham which has been boiled six hours the day previous, take off the skin and rancid fat, and the black parts underneath, but preserve the fat at top as thick as possible; cut it of the size of the interior of the pie; cut into dice all the lean trimmings of the ham, and mix them and the ends of the lardons with the farce; put half the farce into the pie, spreading it even on the bottom and sides; weigh the veal, and if three pounds in weight before it was larded, use one ounce and a half of seasoning spice, trim it the same as the ham, lay it in the pie, and with the trimmings fill up any unequal places, surround it with farce, and cover it with its spice, and with a layer of farce one inch thick; on this lay the ham, which should enter the pie easily; cover this with farce, so that the top may be smooth, but rising a little in the centre, put on it two bayleaves, and spread over the whole a pound of fresh butter, which cover with sheets of bacon, or the fat of the ham preserved for that purpose; scrape clean off all the farce that remains round the pie; mould three-fourths of the remaining paste, and roll it out thin, wet the inner edge of the pie, as also this sheet, and lay it (the wet side downwards) over the pie, press them together, that they stick closely; make a small hole at top, cut the edges round the top even; but extending the upper edge, and pinching the border, and then decorate the top with an ornament (see the design). Prepare a band of pasteboard of the form designed in Pl. XVI.*; for this purpose have a large sheet of pasteboard, which cut through the middle in its width, cut slits on this border half way down, stitch them together at the ends, folding one end over the other two inches only; then trace upon the border lengthwise a straight line (see fig. 1, No. 4, Pl. XVI.), and draw another line somewhat circular, twenty-four inches long; these two lines should join at their ends (see fig. 2, No. 4, Pl. XVI.), whilst in the centre there should be a space of two inches (see fig 3, No. 4, Pl. XVI.); then draw under the circular line another, eight inches below it, if the pie is of that height; this second line should be twenty-six inches long (see fig. 4), cut the pasteboard by these lines, but two inches longer, making their extremities square (see fig. 5, No. 4); cut the top of the pasteboard in slits two inches deep, and half an inch apart (see fig. 6, No. 4), and bend them over the rolling pin; surround the pie with this pasteboard, which should completely inclose it, but remark that the pieces are so bent at the top as to preserve the vase-like shape of the pie; sew four tapes a foot long at each end of the pasteboard to tie it, and thus the handsome appearance of the pie will be maintained (see fig. 7, No. 5); a mould of tin

* Subjects of Plate XVI.—

1. Represents un pâté froid dressé et garni à la moderne.
2. „ un buisson de petits pâtés à la gelée, garnis de cailles.
3. „ un pâté chaud-froid garni de perdreaux rouges aux truffes.
4. A pasteboard to sustain the pies during their baking.

for this purpose may be made to turn on a hinge in the middle, and fastened at the ends with clasps, and instead of being slit at top, may be made wider with the hammer; the pie must then be formed exactly of its height and width. When the pie is washed with egg, surround it with a band of buttered paper, which fasten by laying on it another small one washed with egg; put the pie in a quick oven, and ten minutes after put the pasteboard quickly round it; when coloured of a light brown at top, cover it with four sheets of paper doubled, give it four hours' baking, and taking it from the oven, pour into it a pint of clarified consommé, and some Madeira wine; close the hole in the cover immediately with a small piece of paste, and when nearly cold take off the pasteboard. Pasteboards of this formation may be used for all sorts of raised pies, hot or cold.

Timbale garnie d'une Dinde en galantine aux Truffes—(Timbal, with a galantine of Turkey and Truffles).

This is an excellent pie for country or hunting parties, or large breakfasts, &c.

Having carefully boned two fat young turkeys, take away the meat from the thighs of one, and replace it with the flesh from the breast of the other; weigh one pound and a half of the flesh of the thighs, with two pounds and a quarter of fat bacon; chop, pound, and pass them through a wire sieve; pound and rub through a sieve half a pound of *panade* made with consommé of fowls, and with the meat make it into a forcemeat; add one ounce and a half of seasoned spice, four yolks of eggs, two large spoonsful of *velouté* or *bechamel*, a spoonful of echalotes chopped and blanched, two of parsley, four of mushrooms, four of truffles, all chopped fine; then cut in dice half an inch square three-quarters of a pound of salt tongue, three-quarters of a pound of dressed veal udder, or the like weight of fat bacon, boiled a few minutes; wash well, and peel four pounds of truffles, cut some in two pieces, and others into dice, to mix with the farce; cut one pound of fat bacon into lardons a quarter of an inch square, and three inches long, and roll them in half an ounce of seasoned spice, with a spoonful of sweet herbs chopped; weigh the turkey, and for every pound allow half an ounce of seasoned spice, spread it out, and lard it with the lardons, cut the flesh where thickest, and place the trimmings where it is thinnest; strew over it half of the spices weighed, arrange on it half the truffles, and spread one-fourth of the farce; again truffles, and then more farce: form it in the shape of a balloon, enveloping the farce within the turkey; take away the skins and sinews from a nut of veal, lard it (*daubé*) with lardons prepared as those above, and trim them; being thus ready, make with four pounds and a half of sifted flour, a paste for building, butter a large mould eight inches wide, and as many in height, cut one-fourth of the paste away, and build the rest six inches high, and place it within the mould, and with the reserved paste moulded up, work it against the mould, being careful that it is kept of an equal thickness, and that no air remains between it and the mould; spread over the bottom and sides of the timbal thus formed very thin slices of bacon, and over them half of the remaining farce; stick in it the remainder of the truffles, then lay in it the galantine with the breast downwards, put some of the remaining farce over it, and some seasoned spice; trim the nut of veal of the proper size, and lay it on the galantine, strew over it

some seasoning, and where necessary to render it even, some farce; cover the whole with one pound of fresh butter, two bayleaves, and slices of bacon; make a cover with three-fourths of the reserved paste, moisten the edge of the timbal and the paste, and join by pressing them together; cut the border off an inch higher than the edge of the mould, fold it over, and press it down on the cover; roll out the paste that is left, wet the timbal all over the top, and cover it with this sheet, pressing upon it to make it stick; cut it round close to the mould, and notch it slightly, make a hole in the centre, egg it, put it in a quick oven for four hours, covering it with paper; when of a fine brown colour, pour into it a consommé made as follows: put with the bones of the turkeys a knuckle of veal and the trimmings of the nut of veal, three ladles of beef-stock, two carrots, two onions stuck with cloves, a bundle of parsley and chives, two bayleaves, a sprig of thyme and basil tied all together, a handful of mushroom trimmings, and the skins of the truffles; skim it, let it go gently for two hours, and strain through a tammy; reduce half a pint of Madeira, add the consommé when clear, reduce the whole to three half pints, and pour it boiling into the timbal, which close immediately with a small piece of paste reserved for that purpose; when the timbal is cold nearly, turn it out on to a baking-sheet, and set it in a cold place. These *timbales* are exquisite, the crust being richer than that of the *pâté froid.* All sorts of game or fowl may be thus prepared: for small parties, small timbales may be served with two partridges boned, and formed into a galantine with a good farce of game, heightened with one pound of truffles, a reduction of Madeira wine, and an essence of game and truffles; or they may be served with any of the garnitures for *gros pâtés.*

Petits Pâtés à la Gelée garnis de Cailles, No. 2.—(Small Quail Pies, with Jelly).

Make four pounds and a half of sifted flour into building paste, wrap it in a damp napkin, and set it on one side; singe thirty-six quails, cut off their feet and necks, bone them carefully; take the nerves and skins away from the flesh of two wild rabbits, weigh one pound and a half of their flesh with two pounds and a quarter of fat bacon, chop and pound the whole, adding one ounce of seasoning spice, two yolks of eggs, and rub it through a wire sieve; mix it in a basin with two spoonsful of chopped parsley, four of mushrooms, and an echalot chopped; peel and cut in dice one pound of truffles, add them, and a large spoonful of *velouté* or *Espagnole* to the farce; cut and mould the paste into four equal portions, roll out three of them one-eighth of an inch thick, and cut them in strips six inches and a half long, and two inches and a half high; cut thirty-six of them, and lay them nine on each other, and cover them with the napkin; roll out the trimmings into a sheet one-eighth of an inch thick, and with a plain round cutter, two inches and a quarter wide, cut thirty-six small bottoms, range them nine together, and place them under the napkin; mix up the trimmings again with a little water, afterwards take from the napkin a bottom and a band, wet slightly the edge round the bottom, as also the two ends of the bands, which cut thin with a knife, that they may fold over each other, and press the ends together with the fingers, and in the same manner press them round the bottom; set the croustades on round papers three inches wide, roll out a small round cord of paste six inches and a half long, and one-eighth

of an inch thick, wet it slightly, and lay it within the croustade on the egg which unites the two sheets at the bottom; finish, by giving the croustade the vase-like shape of the large cold pie; gradually as they are thus finished, range them under a damp napkin, to keep them from the air; lay a spoonful of farce at the bottom of each, and, weighing the quails, allow to every pound half an ounce of seasoning spice; spread the quails close to each other on the dresser, and strew over them, as equally as possible, half of the spice weighed; put the remaining farce in equal parts on each of the quails, which form into small balloons with the farce inclosed, and place one in each pâté with the breast upwards; season with the remaining spice, pour into each a spoonful of lukewarm butter, and whilst it cools roll out the reserved paste thin, and cut thirty-six covers with a cutter two inches and three-quarters wide; lay these pieces nine together, mix and mould up their trimmings again, spread on the dresser thin slices of bacon, and cut, with a plain round cutter, pieces to lay over each quail; moisten the inside edge of the pie, and lay on it one of the covers, pressing it on, to join closely; cut the top of the border even, and pinch it; egg the croustades, and decorate them (see the designs No. 2. Pl. XVI.); wash them carefully again, and range them on baking-sheets four inches apart: their tops must not be too much spread; put them in a quick oven, and as soon as they begin to colour, take them out for twenty minutes, after which replace them in the oven covered with sheets of paper for half an hour; turn each of them round on the baking-sheet, or one side will be of a deeper colour than the other; when they have been a complete hour in the oven, take them out and set them in the larder; the next day, when dishing them, take off the covers and the bacon, which replace with good savoury, and very transparent jelly, (see Part VI.,) which chop fine to render more brilliant; dish on a napkin.

Petits Pâtés à la Gelée garnis de Mauviettes—(Small Patties of Larks with Jelly).

Bone seventy-two larks, put two into each pie; the remainder of the process is as the last, only using the entrails with the farce: snipes are also thus used; dividing each snipe in two, putting one half into each pâté; also partridges, young pigeons, and other birds, are thus prepared.

Petits Pâtés à la Gelée garnis de Filets de Lapereaux—(Small Patties of fillets of Rabbits, with Jelly).

Raise the fillets of eighteen wild rabbits, take off all the sinews, beat the fillets gently with the blade of a knife to widen them, and season as usual; roll up a fillet, beginning at the smallest end, then place it upright in the patty, surrounding it with forcemeat, prepared as usual from the flesh of the thighs, and follow the process as above.

Petits Pâtés à la Gelée garnis de Filets de Volaille—(Small Patties of fillets of Fowl, with Jelly).

Raise the fillets from small chickens as for a fricassé, but continue raising the skin, which separate at the middle of the back, so as to be able to envelope the farce better within it; then form them into small balloons; make the farce from the flesh of the legs, and follow the usual process.

Petits Pâtés à la Gelée garnis de Foies gras aux Truffes—(Small Patties of fat Livers and Truffles, with Jelly).

Soak twenty-four fine fat livers of capons in cold water; at the end of three hours drain them, cut each in half, remove the gall and parts near it, as also all the fibres; cut a pound of truffles into lardons one-eighth of an inch square, and two inches long; cut each lardon in the middle, but aslant, to render them pointed, then make holes in the livers with a skewer, and stick a lardon of truffle in each hole: thus garnish thirty-six pieces that are handsomest, put them in a stewpan with one pound of fresh butter, as much scraped fat bacon, two echalots chopped and blanched, a spoonful of parsley, two of mushrooms, and two of truffles, all well chopped, and as much seasoning spice as necessary to flavour them; let them go gently over a slow fire for some minutes, after which turn the livers out on a large baking-sheet; when cold, trim them round, pound the trimmings and remaining livers thoroughly, and add them and the seasoning in which they were passed with the remaining lardons cut in dice, a spoonful of *velouté*, and three yolks of eggs; build and garnish the pies as directed, put a little farce on the liver and some seasoning; follow the process for *petits pâtés de Cailles*.

Gros Pâté Chaud froid de Perdreaux rouges aux Truffes, No. 3.—(Large Pie of Partridges and Truffles, hot or cold).

Make four pounds and a half of paste for building (see *Pâte à dresser*); wrap it in a damp napkin; singe and clean five partridges, and bone them as usual; weigh their flesh, and to each pound allow half an ounce of seasoning spice; raise the flesh from two wild rabbits, chop one pound and a half of the meat with two pounds and a quarter of fat bacon, pound and make it into a farce as usual, then mix it in a tureen with one pound of truffles cut in dice one-sixth of an inch square, and a spoonful of *velouté* or *Espagnole;* cut one pound of fat bacon in small lardons, and roll them in half an ounce of seasoning-spice, with two spoonsful of fine herbs, as before; lard the partridges with the lardons, taking care not to pierce the skin; with what lardons are left, lard a nut of veal neatly trimmed; build a pie as before directed, eight inches high, and of the like diameter, spread half of the farce within it to about six inches high, and half an inch thick, strew half of the spice over the partridges; put to each of them a spoonful of farce, and form them as a balloon, pierce the skin in places with a knife, place them in shape of a heart, covering the bottom of the pie with farce between each, and strew on them the rest of the spice; weigh the veal, and to every pound weight allow half an ounce of spice to season it, trim it round, and lay it on the partridges with forcemeat round it, and its spices strewn over it, then cover it with one pound of fresh butter so placed as to raise the cover of the pie in its centre; then mask the whole with two bayleaves and sheets of bacon, cover it with a sheet of paste, and finish as directed for the *Pâté de Jambon* (which see). When cold, carefully uncover it, and take out the nut of veal, which replace with a cold salmis of five partridges and truffles, the sauce of which has been worked with an essence of game from the carcasses; arrange the partridges neatly in the pie, and pour over them the sauce and truffles, and cover again immediately. Dish the pie on a napkin, or else wrap it up well with paper,

and keep it upright, if intended for travelling. Proceed thus to make the pies of all kinds of fowl or game; for breakfasts, small pies may thus be made, filling them with one partridge with truffles, and one partridge in a salmis only.

Gros Pâté froid de Poularde aux Truffes—(Cold Pie of Fowl and Truffles).

Make four pounds and a half of *Pâte à dresser*, (which see,) wash and peel three pounds of truffles, trim the most ill-formed, and chop the trimmings to put in the farce; trim a nut of veal, and trim and weigh one pound of the under nut, and form it into a forcemeat as directed in the article *Pâté à Jambon*, but adding to this twelve ounces of lean ham; bone a fine fowl, and form it (with this forcemeat and the truffles) into a pie according to the process detailed in the article *Timbal d'une Dinde en galantine aux Truffes;* mould in an oval shape three-fourths of the paste, and roll it out twenty-eight inches long, and eight inches high, cut it in a straight band twenty-two inches long, work up, and roll out the trimmings to make a sheet an inch thick, and cut it round seven inches wide, raise a small rim round it, which diminishes it half an inch in width, place it on a baking-sheet slightly buttered in the centre only; afterwards, cut one end of the band with an inclining edge, beginning two inches from its extremity; turn it upside down, and cut the other end in the same way, but without diminishing its length; fix the band round the bottom, and the inclinations formed at the ends should fold over each other two good inches; join them by pressing the ends together, so that the joint may not be perceived; the ends of the bands and the thickness of the bottom should be previously washed with egg; press the band on to the bottom, roll out another band twenty-one inches long, and half an inch thick, wet it and lay it in the pie round the bottom, holding the band outside whilst you press this down within; arrange the veal and fowl as before directed, pinch the pie a little at top, and give it a vase-like shape. Decorate the sides according to the designs in Plate XVI., give it four hours' baking, then take it from the oven, and pour into it a quart of consommé clarified with Madeira wine, as for the timbal of turkey galantined (which see).

Observations.—The mode of raising a pie described above, by means of a band forming at once the elevation and the sides, and by the round sheet which forms the bottom, is infinitely more simple and easy for those who are but seldom in the habit of building these large pies, than by the pressure of the fingers; and moreover, this method is the quickest, and consequently of utility, in a busy moment. Pies of capons and all other poultry may be thus prepared.

Gros Pâté froid de Canetons de Rouen—(Large Pie of Ducklings of Rouen)

Is made with a nut of veal and two ducks, prepared and boned in the same manner as the fowl with truffles in the last recipe.

Gros Pâté de Lévrauts aux Truffes—(Pie of Leverets with Truffles).

Peel three pounds of truffles, raise the fillets from three leverets, lard them as usual, weigh one pound and a half of flesh from the shoulders and livers, which make into a forcemeat in the way directed for the *Pâté*

de Poularde (which see); trim a nut of veal and lard it perfectly; build, and fill up the pie as usual, and give it four hours' baking; when taken from the oven pour in a good consommé made from the trimmings of the veal and the bones of the leverets. Hares, wild rabbits, &c. may be thus used.

Pâté froid garni d'une Noix de Bœuf au Vin de Madère—(Pie of a nut of Beef, with Madeira Wine).

Make four pounds and a half of paste for building (see *Pâte à dresser*); trim a fine nut of beef, cut a pound of lean ham into lardons six inches long, and a quarter of an inch square, and two pounds of fat bacon in the same way; roll them in one ounce of seasoning-spice, and two spoonsful of chopped fine herbs; to each pound weight of beef allow half an ounce of spice, lard the beef with fat and lean lardons alternately, half an inch apart, but a little inclined, through the thick part of the beef; tie it up to keep it round, lay at the bottom and round the sides of a deep stewpan, some slices of fat bacon, with a pound of lean ham in slices upon it; put the nut of beef into this pan with two carrots, four onions stuck with cloves, two bunches of parsley, chives, bayleaf, thyme, and basil; add three spoonsful of the skimmings of a good consommé of fowl, or a good braise, a bottle of dry Madeira wine, half a pint of veal stock, a gill of brandy, and the spice previously weighed; cover the whole with a buttered paper; when it has boiled half an hour, place it on a back stove over a slow fire, with a little on the top, and let it go gently three hours without stopping; then let the beef cool in its braise; afterwards place it on a large dish, pass the braise through a napkin, put the slices of ham out on a dish, and weigh two pounds of fat bacon, in which include that dressed with the beef; chop it with one pound of fillet of veal, and the dressed lean ham; when well chopped, add one ounce and a half of seasoning-spice, four spoonsful of fine herbs, an egg, two yolks, and a spoonful of *velouté;* mix this farce in a basin, and add an ox-tongue salted red, trimmed, and cut in dice; form the pie, and arrange the forcemeat as usual, trim the beef to fit the pie, lay the trimmings at the bottom, and the beef upon them, strew upon it an ounce of spice, and cover it with the remaining farce, a pound of fresh butter, and slices of fat bacon over all, keeping the pie swelled in the centre, to render the cover more handsome; finish as the *Pâté de Jambon* (which see); put it in a quick oven for four hours, when done take it out, and pour into it the braise in which it was stewed reduced to three half-pints; stop the small hole at top with some paste. This is an excellent pie for sporting or country parties, or for travelling, and above all, for a public breakfast. In like manner may be dressed pies of the haunches of wild boar, buck, stag, fawn, &c.

Gros Pâté de Filets de Bœuf aux Truffes—(Large Pie of Fillets of Beef and Truffles).

Pare off the skin and nerves from two fillets of beef, lard them as the nut of beef above, and prepare the same forcemeat; when the pie is built and lined with this farce, cut off the ends of the lardons, strew on the beef some seasoning spice, allowing half an ounce of spice to one pound of beef before being larded; cut eight truffles each into four pieces, and lay them on the fillets, which roll up round, beginning at the largest end, put them in the pie with four truffles cut in half, and

laid here and there; season with half of the spice, and a little more added for the truffles; spread on these one-third of the farce remaining, roll up the second fillet, lay it on the other, cover it with the rest of the farce and spice, in which imbed seven or eight whole truffles, then put a pound of fresh butter, two bayleaves, and sheets of bacon over all; finish as usual, give it four hours' baking, take it out, and pour into it some good consommé, and half a pint of Madeira wine; stop the pie close to preserve the odour of the truffles: fillets of pork, veal, or mutton may be thus prepared.

Gros Pâté de Faisans garni à la Manière ancienne — (Pheasant Pie, ancient manner).

Bone three fine pheasants that have hung some time to obtain more flavour, lard, and spread them out, season them with seasoning-spice, place on each two spoonsful of farce and some truffles, form them round, closing them up with a needle and thread, lay them in a round stewpan of the size of the pie, having lined it with sheets of bacon and lean ham, and with a nut of veal larded as usual, which tie up that it may not be disarranged in the dressing; add the seasoning-spice necessary, the trimmings of veal, the bones of the pheasants, the skins of truffles, four onions stuck with cloves, two fine carrots, a large bundle of parsley, chives, bayleaves, basil, and thyme, half a pint of sherry, a ladleful of consommé, and two ladlesful of the skimmings from a poultry stock-pot; cover with buttered paper, and after an hour's boiling, place it over a slow fire, with fire also on the top to go gently (without stopping) for a full hour; then leave it to cool in the braise, after which take up the veal and the pheasants; the bacon and lean ham use for a force-meat to be made as directed in the article *Pâté de Perdreaux rouges* (which see). When the pie is ready, line it round and at bottom with one-fourth of the farce; trim the veal round, take off the thread, lay the veal in the pie, then a little spice, the third of the remaining farce, with truffles cut in two; take the threads from the pheasants, trim them to fit the pie, place them in it with truffles between each, and a little seasoning, and cover with the rest of the farce, stick into it some truffles cut in two, cover with a pound of fresh butter, two bayleaves, and sheets of bacon, raising it a little in the centre; finish the pie as directed before, give it three hours and a half baking; when taken out pour into it the consommé, which should have been passed through a napkin, and stop the hole with a bit of paste. Some prefer passing the meats in butter only, simmering two hours, and by this method the meat is prevented spoiling the shape of the pie in baking; without doubt this inconvenience sometimes happens; but by encircling the pie with the pasteboard it is avoided. On the other hand, many say that in dressing the meats previously, a portion of their essence is lost, whilst, by placing them in a raw state in the pie, all their nutritive juices are preserved, and they retain more flavour and richness: this is very probable; for it cannot be denied that poultry and game lose much of their essence and flavour by boiling. This opinion is founded on an incontestable truth: since all epicures avow, that viands roasted or broiled have more taste and tenderness than when boiled; we, therefore, are bound to believe that pies made in the modern manner have a more exquisite flavour: it is also a quicker method.

Gros Pâtés de Foies gras aux Truffes—(Pie of fat Livers with Truffles).

Lay in cold water for two hours to disgorge, six fine Strasbourg fat livers; set them over the fire in cold water; when they begin to boil, throw them into a large basin of cold water, trim them by drawing out the fibres, and those parts that have touched the gall, separate them in two portions, take three of the smallest pieces, escalope, and put them in a stewpan with two pounds of fat bacon blanched, pounded, and rubbed through a wire sieve; add some echalots chopped and blanched, as much parsley, twice as much mushrooms and truffles chopped, and one ounce and a half of seasoning-spice; simmer over a slow fire for a quarter of an hour, then turn them out on a large dish to cool; clean three pounds of truffles, and weigh them with the livers; to each pound of them allow half an ounce of seasoning spice; make holes in the livers with a wooden skewer, and stick therein six truffles cut into lardons of the usual size; when thus thoroughly garnished, build the pie as usual; pound the escalopes with the herbs and butter they were passed in, and when mixed throw in four yolks of eggs, and two truffles cut in dice; spread a third of this farce in the pie, and on it three pieces of liver, with some of the spice that is weighed; cover with farce, put on it two truffles cut in half, and again three pieces of liver, season and cover them with half of the remaining farce, and many whole truffles; then place the last three pieces of liver, which should be the handsomest, surround them with at least a dozen truffles, strew on them the remaining spice, and spread over the rest of the farce; finish as usual, give it four hours' baking, and when done, pour in half a pint of sherry, and close tight.

Gros Pâté d'Esturgeon aux Truffes—(Pie of Sturgeon and Truffles).

Wash, and remove the skin and all the bones from ten pounds of sturgeon, and wipe it with a napkin; weigh the remainder, and for every pound weight allow half an ounce of seasoning-spice; take off the fillets of a large eel, cut the flesh into lardons of the usual size, which season the same; cut in the same way six large truffles, and lard the sturgeon with one lardon of eel, and one of truffle alternately; pound and rub through a sieve one pound of the flesh of a pike, which pound with a quarter of a pound of *panade*, and one pound of fresh butter, veal udder, or scraped bacon (not if for maigre); mix all well with four yolks of eggs, four spoonsful of fine herbs, an ounce of seasoning-spice, and a spoonful of *velouté;* build a pie as before directed; spread one-fourth of the farce on the bottom and sides, place on it half of the sturgeon properly trimmed, strew on it half of the seasoning-spice, and lay on it six truffles cut in half, cover them with farce, and then place the other half of the sturgeon with the remaining spices and farce, and twelve truffles; mask the whole with one pound of butter and sheets of bacon; finish the pie as usual, give it four hours' baking; when taken from the oven fill it with butter warmed only, with chopped sweetherbs added, and stop close the small hole at top: in the same manner may be made pies of salmon or trout, &c.

Gros Pâté garni de Laitances de Carpes et Filets de Turbot—(Pie of Carp Roes, and Fillets of Turbot).

Make a pie as usual, and a farce as in the last article, with the addi-

tion of a quarter of a pound of the fillets of anchovies well pounded; raise the skin and fillets of a very fresh turbot, and have twenty fine carp roes; weigh the turbot and roes, and to each pound allow half an ounce of seasoning-spice; warm two pounds of butter with two spoonsful of chopped echalots, four of parsley, the same of mushrooms and of truffles, all well chopped; garnish the sides and bottom of the pie with farce, trim the four fillets of the turbot round, lay the trimmings at the bottom of the pie, season them slightly, mask them with a spoonful of butter and herbs, and a little farce, place on it five of the roes seasoned, then a spoonful of butter and herbs, and a layer of farce; on this lay a fillet of the turbot, and mask it with spice, a spoonful of butter and a layer of farce, and so proceed with a layer of each alternately, but let there be spice, butter, and farce, at top, then bardes of bacon; finish as usual, and after baking three hours and a half, fill up with melted butter and herbs; slices of truffles, (which render it delicious,) or fine fresh oysters may be added, and the same method used for pies of soles, perch, &c.

Gros Pâtés garnis d'Anguilles en galantine aux Truffes—(Pie of Eels in galantine with Truffles).

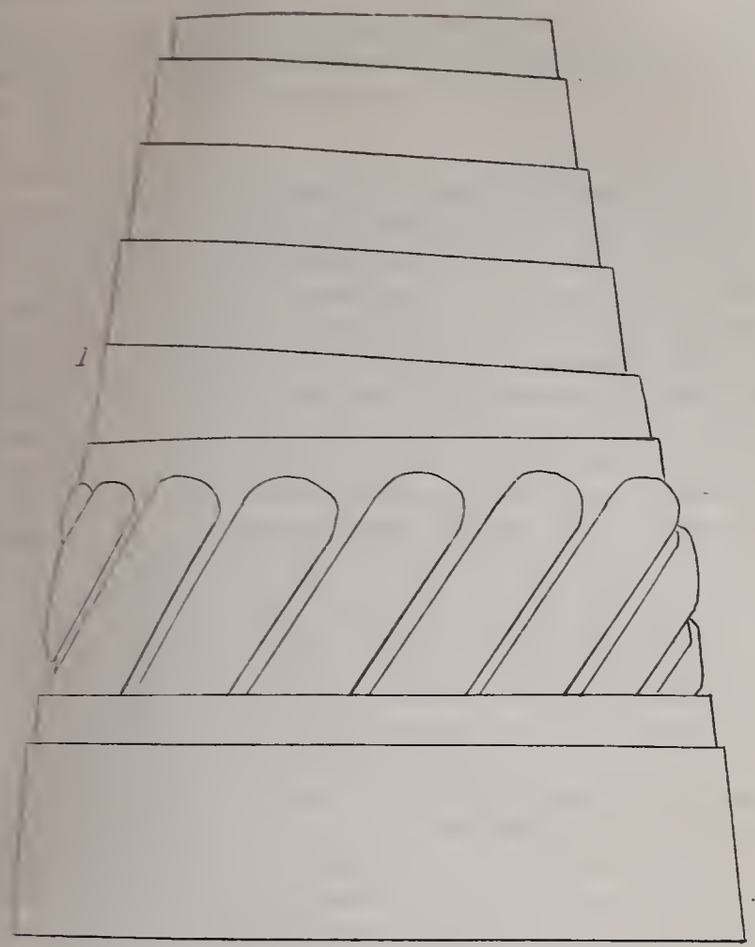
Bone three fine eels, spread them on the table, season them as usual, and cover with nearly half an inch thickness of farce prepared as for the sturgeon pie, adding one pound of truffles cut in dice; then replace the skin over the forcemeat, and give them their original form, and having garnished the pie with farce as customary, roll an eel round within it, and put in the centre some farce and some truffles, season, and cover it with a layer of farce, then place a second and the third, with the same process; cover the whole with a pound of fresh butter and sheets of bacon; finish as usual, give it four hours' baking, and when done, fill it with butter melted with fine herbs. Pies in pots differ in nothing from those here described, but attention should be paid before putting them in the oven, to close them perfectly at the joint of the cover with a band of paste; give them less baking, because their meats are partly done beforehand, and half an hour after leaving the oven fill them up with melted bacon or lard.

Gros Biscuit de Savoie au Zeste d'Orange—(Savoy Biscuit with Orange Peel).

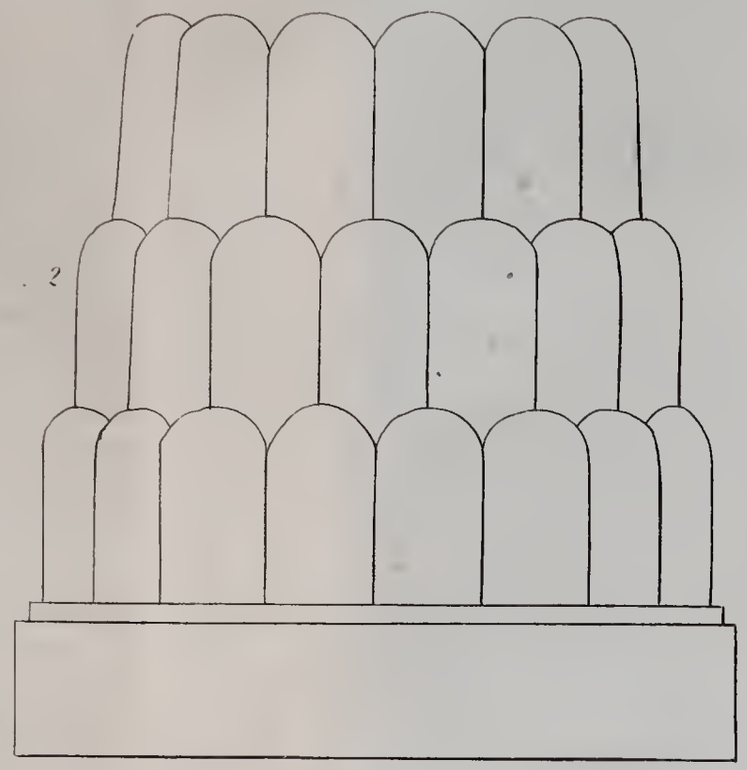
This *grosse piece* is one of the most difficult to obtain perfect success with; for our modern moulds having more elevation than width, and terminating nearly in a point, the paste of the biscuit (extremely light in itself) becomes easily decomposed, receiving but little heat from the floor of the oven; the composition being thus not readily acted on, returns to a syrup, and when it is thought the biscuit should be properly baked, on turning it from the mould it is discovered that it falls, and leans more on one side than the other: moulds with a cylinder are the best for this work; and whilst the old-fashioned moulds are too heavy, (see No. 4, Pl. XVII.*) being more wide than high, our modern moulds

* Subjects of Plate XVII.:—
1. Represents a large modern Mould for a Cake.
4, An ancient ditto.
2, 3, 5, 6. Are four Moulds for Cakes.

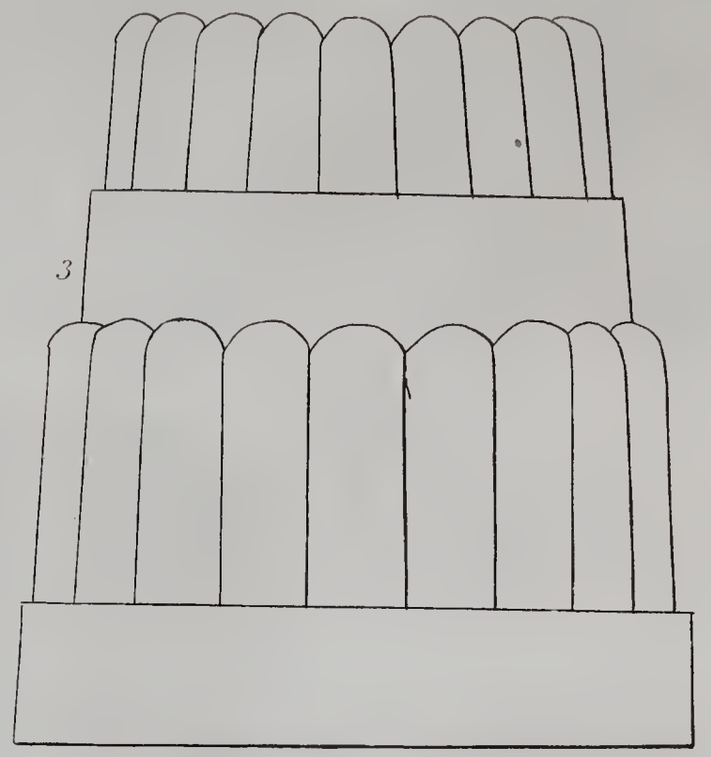
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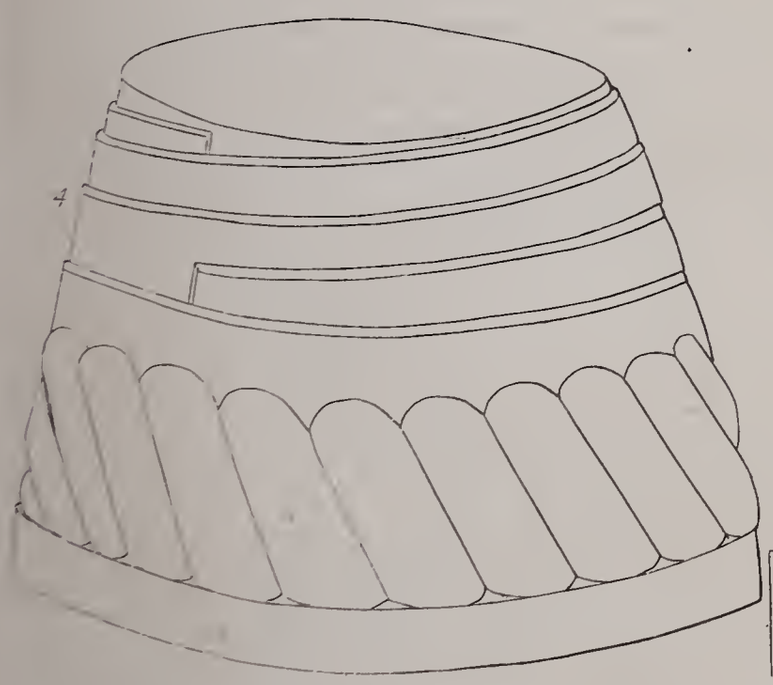
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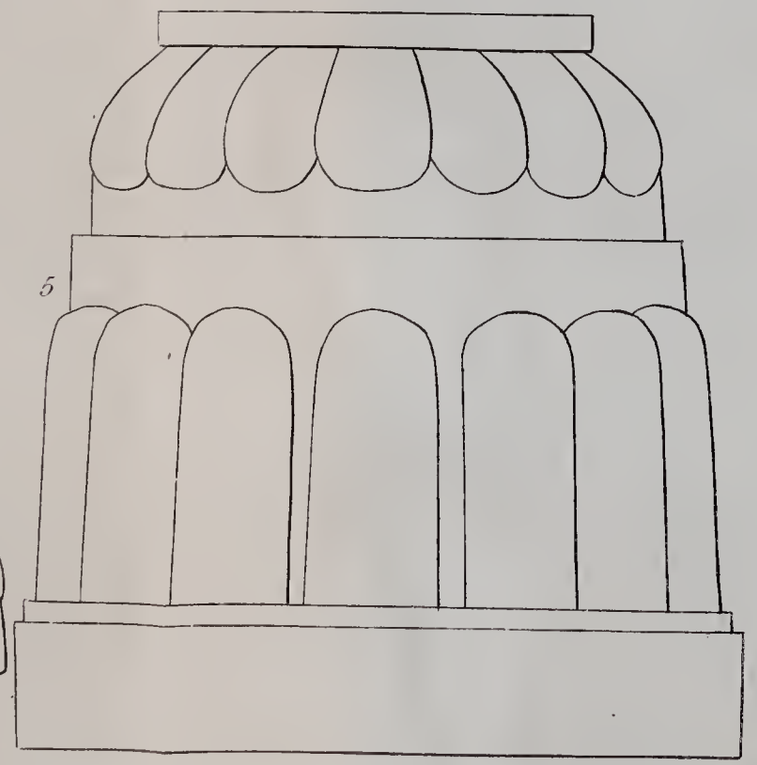
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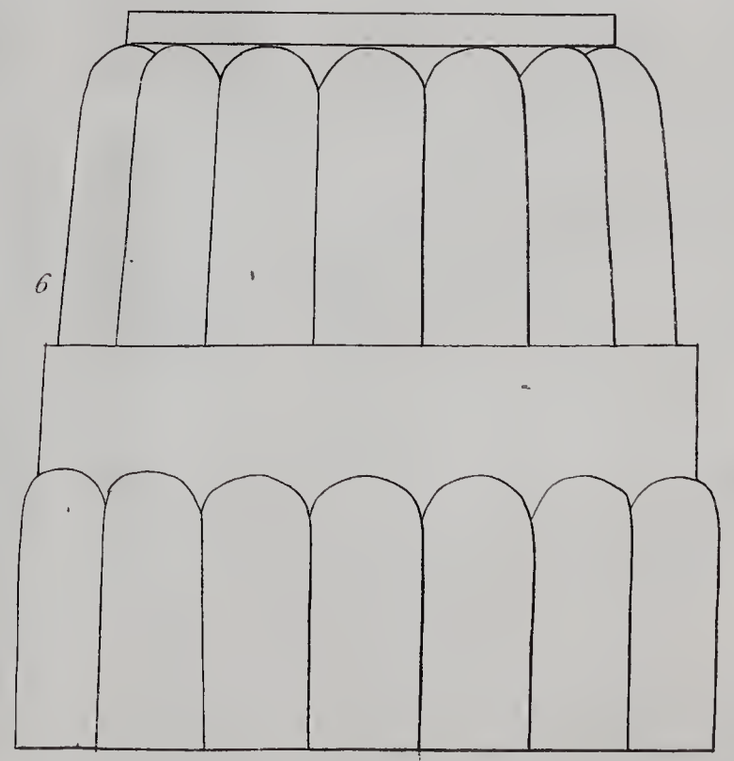
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being also too elevated, it is better ourselves to direct moulds for this purpose to be made in a medium between both, as in Nos. 2, 3, 5, 6, Pl. XVII.: in baking, it is very essential that the oven be kept closed.

For a Savoy biscuit, take fifty-six eggs, four pounds of sugar (pounded), and rub on a lump of sugar three fine Malta oranges; and as the sugar becomes coloured, scrape it off with a knife, and dry it at the mouth of the oven, pound it, and sift it; (this forms part of the four pounds above-named;) break the eggs, put the whites into a terrine, and the yolks into a larger one; smell each egg carefully that they have no bad odour; when the eggs are prepared thus, put half of the sugar with the yolks, and work them with a wooden spoon that no lumps may remain; add the rest of the sugar, and beat up the mixture for twenty minutes; whip the whites very firm with a whisk of birch-twigs, (cleaned of their bark;) but to prevent the eggs turning to (what is denominated) snow, which would singularly prevent the perfect mixture of the paste, throw in a small pinch of calcined alum (powdered); when the whites form small points on taking the whisk from them, and keep themselves upright, take part of them on the whisk and mix with the yolks, but continue working the whites, or they fall quickly to snow; then turn the yolks gently on to the whites, and stir them with the whisk to mingle them; then pass through a sieve into the batter one pound and three-quarters of flour of potatoes; the batter should be very smooth, and run easily from the spoon, like a cord; soften yet a few spoonsful of the batter to pour at the bottom of the mould, that no globules of air may be found on its surface when baked; then pour gently the batter into the mould, which place on a baking-sheet, (on which previously lay ashes an inch thick,) put it in the centre of the oven (moderately heated, and keep the door a little open) for an hour; examine the biscuit without touching it, and if it colours too quickly, lay over it some sheets of paper; after three hours' baking, take it gently from the oven, and if it appears to have a good colour all round, and the top somewhat firm to the touch, turn it over on a baking-sheet and lift off the mould; if it quits difficultly, hit it here and there as you raise it; tie then a band of paper round the lower part of the cake, and return it to the mouth of the oven to dry for a quarter of an hour; but if, on the contrary, the top of the cake should be soft to the touch, after three hours' baking, leave it yet in the oven until done enough: it is not possible to fix a precise space of time for the baking of any large piece, or even of smaller pastry, for the causes demonstrated under the head of "Observations on the Oven," at the close of Part IV. The odour from the rinds of Seville oranges, citron, or lemon, may in the same manner be obtained, or two ounces of candied orange-flowers well pounded may be added. To introduce vanille, pound two sticks of it, and pass it through a silk sieve: the potatoe-flour (see that article) may be replaced with thirty-six ounces of wheaten, dried gently at the mouth of the oven, and passed through a sieve; butter the moulds with clarified or squeezed butter; this last is best, as it does not catch so much in the baking: squeeze in the corner of a napkin a quarter of a pound of butter to extract the milk it contains, and mask the interior of the mould with it slightly, but very evenly, with the fingers, and at the moment of filling the mould throw into it a pound of sifted sugar, covering the interior perfectly with it, turning and striking the mould

between the hands for a minute; in a little time renew the operation, that the sugar may incrust itself with the butter, and so form a fine glaze during the baking. In the summer the moulds should be buttered in a cool place, that the butter may not turn to oil; if clarified butter is used, melt six ounces of butter in a stewpan, but not to boil, skim it, and leave it to settle; pour off what is clear, and when cold enough to admit the fingers, pour it into the mould, which hold on one side that the butter may cover it up to the top; return the butter into the stewpan, and turn the mould over to drain; when cold, use the sifted sugar as above. In winter the mould must be kept in a warmer place to drain easier, otherwise the cold sets it, and it then retains too much butter and sugar, and burns in the baking.

Biscuit de Savoie aux Amandes—(Savoy Cake with Almonds).

Throw eight ounces of bitter almonds into boiling water, skin, wash, drain, and dry them in a napkin, pound them, moistening them gently with the half of the white of an egg that they may not oil; pass them through a hair sieve, and mix them in a small bowl, with three or four yolks of eggs taken from sixty others, which you use with four pounds of sugar, and one pound and three-quarters of potatoe-flour; afterwards mingle them with the yolks and sugar, preparing the whites, and finishing the cake as in the last article.

Biscuit de Savoie aux Avelines—(Savoy Cake with Filberts).

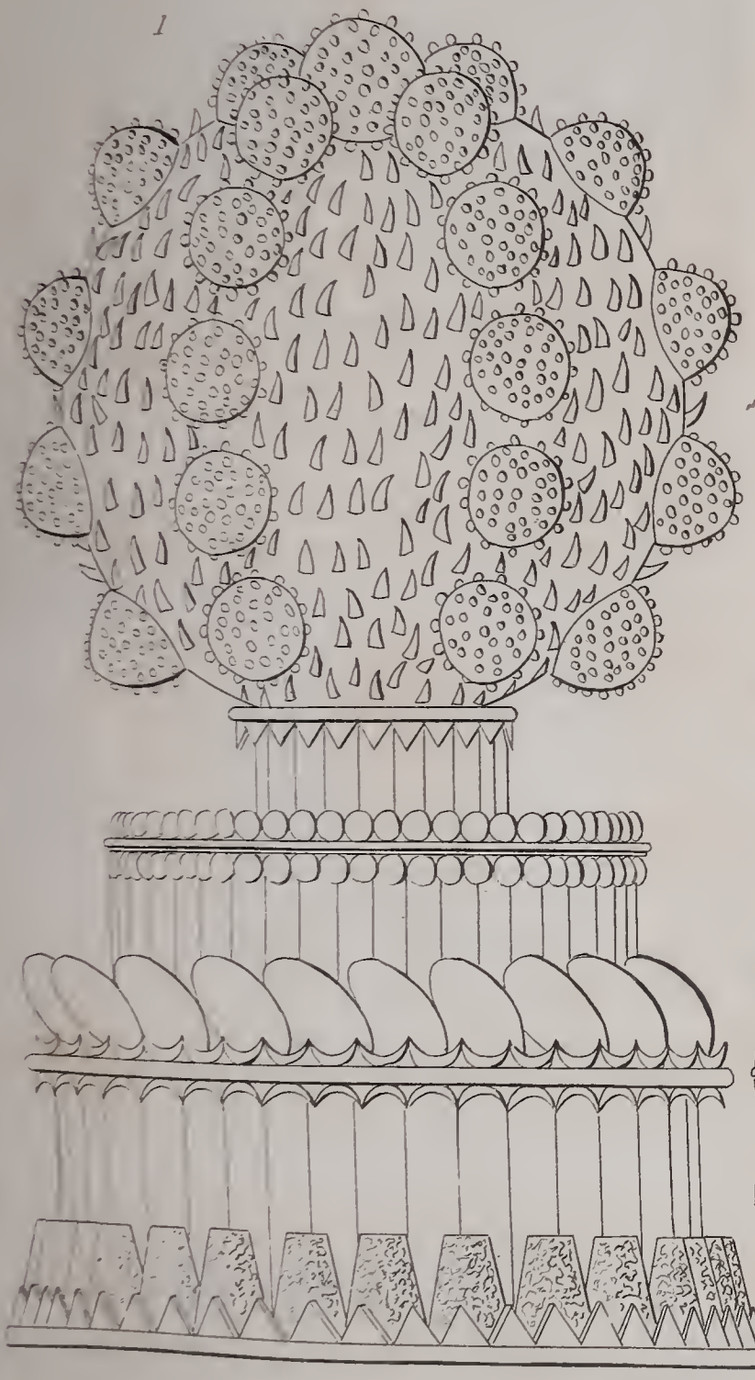
Peel, wash, and dry in a napkin eight ounces of filbert-kernels, and colour them in a preserving-pan over a slow fire, stirring them continually till they obtain a fine yellow tint; when cold, pound, and use them as directed for the almonds, in the last article. Small Savoy biscuits for *entremets* are made according to these details.

Gros Méringue à la Parisienne, No. 1.—(Large Méringue, Parisian mode *).

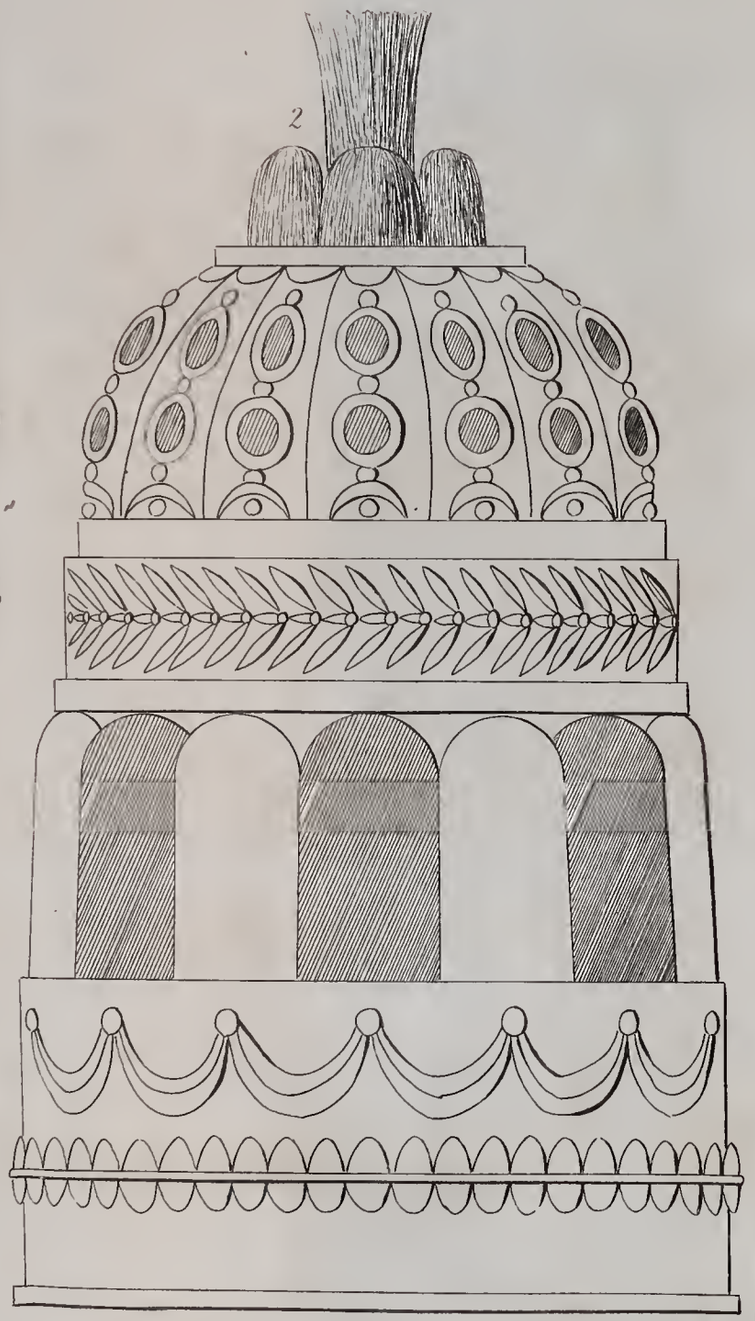
Make three pounds of *Pâté d'Office*, as directed in Part IV.; cut this paste in four portions, mould them, and roll them out of the thickness of one-sixth part of an inch; lay one on a large baking-sheet slightly buttered, cut it round twenty inches in diameter; lay another on a smaller sheet, cut it fifteen inches wide, and a third ten inches wide; cover with the remaining paste two moulds slightly buttered, each forming a dome, which, when united, compose a perfect globe eight inches in diameter; cut the paste round, about one-fourth of an inch from the rim of the mould, prick the paste with the point of a knife that the air may escape; place them on baking-sheets: make yet another sheet, six inches wide, and the thickness of the others; fold up the trimmings, and roll them in round bands half an inch thick, divide them in columns three inches long, lay them on a buttered baking-sheet; wash the four sheets over with egg, and prick them; put all of them in an oven of a moderate heat, and when the domes begin to colour remove them from the oven, and turn the sheets that they may take an even colour; then

* Subjects of Plate XVIII.:—
1. Une grosse Meringue à la Parisienne.
2. Une Croquante en Pâte d'Amande à l'ancienne.
3. Un gateau de Mille Feuilles à la moderne.

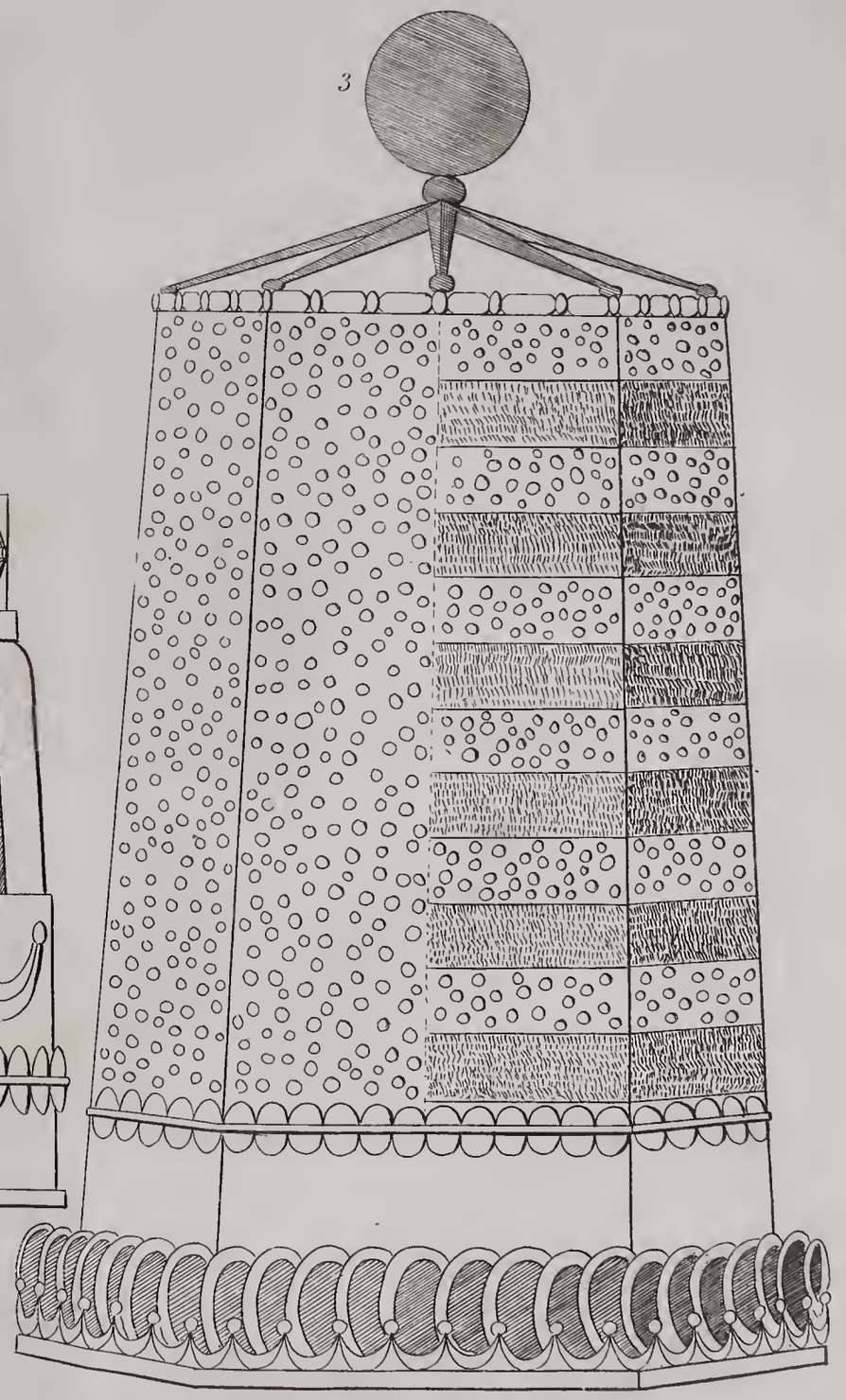
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take them out, as also the supports when thoroughly dry; make forty pistachio wafers (see *Gauftres aux Pistaches*) three inches long by two and a half wide, and fold them over the gauftre-stick; make also sixty *Pains à la Duchesse* (see that article) two inches long; let the *Gauftres* and *Pains* be of a light colour; trim the edges of the domes, and then with the point of a knife make an opening one inch wide in the centre of one of them; in the other an opening, also, two inches and a half wide; whip six whites of eggs very firm, and mix with them eight ounces of finely-sifted sugar, as for *Meringues;* put half of this mixture over each dome, spread it with a knife (of an equal thickness), and throw fine sugar on it; set them in a mild oven, and give them a light colour; glaze the *Pains à la Duchesse* with caramel sugar; trim; and having wetted the edges of the boards with white of egg, dip them in red or green chopped almonds, or in coloured sugar grains; when the domes are thoroughly dry, whip six other whites of eggs, and mix eight ounces of sugar with them, as before, and form with the mixture thirty small *Meringues*, one inch wide, and of the same height; mask them with sugar through a silk sieve, and when it is melted throw over them some sugar in grains, and put them in the oven directly, laid on a board; then make one ordinary-sized *Meringue*, round; finish it as the others, and place it beside them; have half a pound of fine green pistachios (skinned), and each divided in two fillets only; then spread half the remaining white of egg, very even, over the dome, with the small hole, and strew fine sugar over it; this is to keep the pistachios fast, which stick upon it symmetrically, with the points upwards, leaving six straight places, on which the small *Meringues* are afterwards to be placed (see the design); strew sugar (in grains) over the pistachios only; put it into a very slow oven; dispose of the other dome in the same manner, but letting the points of the pistachios bend downwards; when the *Meringues* are dried, and quit the paper easily, place three of them on the dome with the small hole, laying the first on the white part nearest the border; the second a quarter of an inch above the first; the third the same distance from the second; range them on the five other spaces in the same manner; replace them in the oven, and when equally coloured withdraw them; thus forming one single *Meringue:* range on the second dome six *Meringues* on the spaces between the pistachios, a quarter of an inch from the edge, and the other six the same distance above them; set them in the oven to colour: boil six ounces of sugar to a caramel, pour three-fourths of it on to a stewpan-cover lightly buttered, mask the fire in the stove with some ashes to deaden it, but yet to leave sufficient heat to keep the sugar in a syrup; lay the largest board on a double sheet of paper, upon the back of a baking-sheet, put the washed side of the next in size downwards on the larger one; dip a *Gauftre* at one end into the sugar, and stick it immediately on the smaller sheet, one-sixth of an inch from the edge; dip another, and stick close to the last, and so proceed all round, setting them upright, and at the same distance from the edge; dip six of the supports at one end into the sugar, and place them upright on the edge of the baking-sheet on which the board is lying, that the caramel on them may spread out; warm the sugar remaining in the pan, and when melted, dip the other ends of the supports into it, and place them immediately in the centre of the board, two inches from each other; whilst the sugar is hot, put a little on the ends of the supports arranged for that purpose, by the

sugar already there; turn this stand over quickly on the centre of the larger sheet, pressing on it gently that the supports may adhere to it: form the two other steps in the same manner, with the *petit pains*, with coffee icing, and form a neat border of small white pastries round the edges of each stand; garnish round the lower stand with small *nougats;* the second with *petits choux*, with chocolate icings, and filled with apricot jam, stick them on slightly with a little caramel; then place the *Meringue*, with the largest opening, on the third sheet, giving it the appearance of a cup, and fixing eight macaroons, or *croquignoles*, round the bottom within it, partly to the sheet, and partly to the cup, to prevent it falling; as also eight more just within the upper edge of the cup, but rising above it sufficiently to prevent the upper dome from shaking off; lift (with the finger through the small hole) the second dome on the first, and on the hole fix the largest of the lesser *Meringues:* when serving, take off the upper dome, and fill the lower *Meringue* with the *Crême Chantilly*, (which see,) seasoned with vanille, and lay on the cream (which should form a paramid) some strawberries; then fill with cream the small *Meringue* for the centre of the top of the large one, (as the design represents.) The person whose office it is to serve the dish should raise the upper dome, and breaking it in pieces, should give a spoonful of cream, and on one side of it a fragment of the *Meringue.*

Croquante en Pâté d'Amandes à l'Ancienne, No. 2.—(Croquante of Almond Paste, ancient manner).

Skin, and wash in cold water, two pounds of filbert-kernels, drain, and dry them on a napkin, pound one-fourth of them at a time, and gradually add a little water to prevent them oiling; rub the whole through a hair sieve; put them into a preserving-pan, with one pound and a half of sifted sugar, over a large stove, with only a slow but equal heat, stir the paste with a wooden spoon continually; when it becomes hot scrape it carefully from the sides of the pan that the paste may not stick, which causes it to have a disagreeable flavour and appearance; work the paste nearly three-quarters of an hour, press it with the finger, and if it no longer adheres to it, return the paste into the mortar with a quarter of an ounce of gum tragacanth soaked, and pressed through a napkin, according to the usual method; add the juice of a lemon, and pound all perfectly until cold; then lay it on the dresser, which strew with sifted sugar, mould up the paste, cut off a fourth part, and cover the rest with a basin that it may not dry; roll out a sheet one-sixth of an inch thick, and having slightly buttered a mould, (a plain one, or one with large mouldings is the best,) line it with the paste, taking care that it receives the form of the mould, by pressing it carefully with a small piece of paste; if the mould is large, or if fluted, it may be lined with separate pieces, but the joinings must not be left perceptible; put the mould into the oven, or hot closet, for three or four hours, drying it by degrees till firm, and turning it that it may receive an equal fine light-brown colour; take it from the oven, and when it has become but just warm, detach it gently, but do not take it from the moulds until ready to finish the *grosse piece;* with the trimmings cover a dome-mould, (two inches less in width than for the *croquante* above,) give it the same colour; and when serving, stick this dome, with a little caramel, to a sheet of *Pâté d'Office*, an inch wider than the larger *croquante;* fill the

dome with *Chantilly* cream with vanille, dished up high, with some fine strawberries laid on it; place the large *croquante* over it, which renders the cream invisible; serve immediately. The *croquante* should previously be decorated with small rings of white pastry, and leaves cut from *pistachio* biscuits; and having stuck on these decorations with a little caramel, the remainder of the *croquante* should be masked with transparent sweetmeats: thus, if it is a fluted-mould, mask one flute with apple jelly, the next with syrup of cherries reduced, or red currant jelly, and so alternately, (as the lower part of the design No. 2, Pl. XVIII. represents,) or it may be decorated with garlands, &c., of caramel sugar, which, if properly adjusted, produce an excellent effect; or serve it plain. The *croquante* may also be made of the ordinary almond paste.

Gateau de mille feuilles à l'Ancienne, No. 3—(Mille feuilles—a thousand sheets).

One-half of the design No. 3, Pl. XVIII., represents the cake *meringued;* the other, the cake *à la moderne;* its form is octagonal. Give twelve rolls to two pounds and a quarter of puff paste, and thus cut it into sixteen sheets, and place them on baking sheets; form four pieces of an octagonal shape twelve inches wide by a shape of that dimension in pasteboard; form four others half an inch narrower than the first, and again four more still less by half an inch; cut the centres of all these with a patty cutter two inches wide; mould what is thus taken from the sheets with the trimmings, to make four more sheets ten inches and a half wide; empty them in the centre as the first; then make one sheet ten inches wide, but not cut out the centre; wash the cakes, notch them and prick them here and there, put them in a moderate oven, and take them out when thoroughly done; lay one large sheet on a sheet of *pâté d'Office* of the same diameter, cover it with half a pot of apricot jam, lay another on this, which cover with red currant or other jelly, on this a third, with apple jelly, on this the last of the large sheets with marmalade of plumbs; and thus following with the next in size, place the remaining sheets, spreading on them sweetmeats of every description obtainable, taking care that none is found within the hollow of the centre, nor bursting from the edges outside; whip up six whites of eggs, and mingle eight ounces of finely-sifted sugar with them, and with the mixture mask the cake all round the outside as quick and as even as possible, strew over the whites of eggs some sugar that is only broken, without being sifted; dry the cake at the mouth of the oven, turning it carefully until it is coloured; do not put it into the oven, as the heat softens the paste, and would cause it to sink; meringue the sheet last made, without any hole in the centre, and range round the edge a row of small meringues, and make a rosette in the centre with the mixture, put it in the oven till it obtains the same colour as the cake, and when cold, decorate it tastefully with apple or currant jelly, apricot or cherry jam, &c.; you may also add a ball and star of spun sugar, as the design indicates; when serving, pour into the interior some whipt cream *à la vanille*, and cover with the top, which should thus be of the same size as the top of the cake. The stand is of *pâté d'Office*, masked with red sugar grains, and round it are ranged tartlets of almond paste. The design represents on one side the above *gateau*,

and on the other the cake next described. Cooks in former times made this cake octagonal, and on each face a small niche, as a fountain; decorating the surface with almond paste of various colours.

Gateau de mille feuilles à la Moderne, No. 3—(Modern mode).

Prepare twenty-eight round sheets of puff paste, and bake them as the above, cover one sheet with apricot jam, and lay upon it a second; mask the edges of these sheets with white of egg as *meringue*, prepared as the preceding; then roll them on some finely-chopped pistachio kernels, encircling them with a green border, and set them to dry in a slow oven; whilst this is in the oven, spread currant jelly on a second sheet, and cover it with another; mask the edges of these with *meringue*, and roll them in sugar grains very equal in size, dry this as the first, not permitting them to become coloured; follow the same process as the rest, making seven white and seven green cakes; when cold, place the largest green one on a sheet of *pâté d'Office*, spread on its surface some white currant jelly, on this lay the largest white one very carefully, so as not to break the sugar at the sides, mask the surface with sweetmeats, and so proceed with the rest, laying the green and white alternately, finishing with the smallest; then lay over the whole the last sheet, which must be meringued, pearled, and decorated with sweetmeats, as described in the last article; finish with a sheaf or ball, or other fancy in spun sugar, and between each cake a fillet of spun sugar, white, may be placed with good effect; whipt cream is not required with this cake; the various sweetmeats are sufficient.

Des grosses Brioches en caisses—(Of large Brioches in cases).

Before proceeding in this matter, it is proper to describe the mode of forming the case; for a brioche of eight pounds weight, the case should be eight inches wide, and ten inches high: and for one of twelve pounds, the case should be ten inches wide, and twelve inches high; proceed thus: cut a band of smooth pasteboard, in the way described in the article *Pâté froid de Jambon*, thirty inches long, and at the top it should be two inches wider than at the bottom, stick this band round a circular bottom of pasteboard ten inches wide, by means of bands of strong paper glued with flour and water paste, one half of which bands must be folded under the bottom, and the other half fixed up the sides of the case, and repeat those bands to give the case more solidity; unite the two extremities of the pasteboard by sticking them together with paper bands within and without, put it then to dry some minutes in the oven, and when taken out, butter the inside, and make use of it.

Grosse Brioche au Fromage—(Large Brioche with Cheese).

When the brioche is made as directed in Part IV., and is ready for the oven, spread the paste on the dresser, and strew on it Gruyere cheese cut in dice half an inch square (a quarter of a pound for one pound of paste,) roll the paste, and continue to work it together; cut off about the eighth part of the paste, mould up the remainder and put it into the case, wash the top slightly; mould up the piece cut off, and place it on the other to form a head to the brioche, cut slight incisions round the top, put it into the oven, and when it has been there nearly an hour, take it out, and if the top is not well detached from the rest,

detach it with the hand, cover it with sheets of paper, and return it quickly, but place it more in the centre of the oven, and not touch it again till done enough; the bottom of the notches should be but lightly coloured, whilst the top; and remainder of the brioche are found of a fine red tint; in this difference of colour lies the beauty of the piece.

Grosses Brioches au raisin de Corinthe—(Brioche with Raisins).

In a brioche of eight pounds weight, mingle one pound and a half of currants, washed and dried; or one pound and a half of raisins stoned; finish as above.

Grosses Brioches à la Creme et à la Vanille—(Brioche of Cream and Vanille).

Infuse for half an hour in a quart of boiling cream, four sticks of vanille, pass the cream through a napkin, add it to the brioche in mixing; follow the process directed for *Pâté à Brioche* (see Part IV.), but leaving out six eggs, and to mould and bake it, follow the article above. The brioche with raisins, cheese, or any other addition, cannot be as light as the simple brioche, because these ingredients taking no part in the fermentation, render the paste heavier.

Gros gateau de mille feuille, à la Parisienne—(Thousand-leaved Cake, Parisian fashion).

Butter a large mould, but not thickly, and sheet it as thin as possible with *Pâté fine* (see the article Part IV.); be careful that the joinings are not apparent; line the paste with sheets of buttered paper, and then fill up with flour; put this croustade in a quick oven until of a light colour; then empty it, and take out all the paper, leave it in the mould, and set it on one side; make one pound and a half of a biscuit as follows: put the yolks of thirty eggs into a large tureen, and the whites into a basin, work the yolks with one pound and a half of sugar, and whip the whites very firm, mix them with the yolks, and then add eighteen ounces of flour dried and sifted; when the paste is well blended, spread four large spoonfuls on a sheet of paper of the diameter of the croustade; prepare six of these sheets, and bake of a light colour; prepare in the same way the remainder of the paste; when cold, trim them to fit in the mould, then prepare four times the quantity of the preparation described in the article *Fromage Bavarois aux fraises* (which see); an hour before serving, line the inside of the crust with some of this cream, and place at the bottom one of the sheets, (they should be of the same colour on both sides, and be dry and crisp,) spread on it some cream, then another biscuit with another layer of cream, and so proceed to fill the croustade; the last sheet should be just on the level with the edges of the croustade, and should not be masked; cover the mould closely with a round sheet of strong paper, and put it in ice, and whilst it is getting cold, boil half a pound of sugar to a caramel; when serving, turn it out on to the dish, covered with a napkin, mask the top and sides neatly with apricot jam, and place quickly eight fillets of spun sugar, beginning them at the centre of the top of the cake, and letting them fall down, terminating at the foot of the cake: this cake leaves nothing to desire either in appearance .or taste; it may be served also with the *fromage Bavarois* of apricots, raspberries, vanille, chocolate,

&c., but use only one sort at a time; *crêmes plombieres, fouettées*, or even the *crêmes pafissieres* may be used, but any creams that are coloured are preferable.

Gros gateau de mille feuille à la Française—(French mode).

Make a croustade of almond paste in a plain mould, and bake it off as the preceding; make one pound and a half of *Genoises* (see that article), which spread on baking sheets of the width of the croustade; bake them crisp, and of a fine colour, trim them if necessary, and finish the cake with the same *fromage Bavarois*, and in the same manner as above; to terminate this piece in a proper manner, mark upon the croustade twelve equal spaces, and continue the divisions down the sides, but with an inclination of about four inches; mask six of these divisions with apricot marmalade, and strew upon them some pistachios very finely chopped, mask the other six divisions with fillets of spun sugar white; or mask the cake entirely with jam, and strew on it white sugar in large grains.

Gros gateau de mille feuille à la Royale—(Court mode).

Make three times the preparation as directed for the *Genoises à la Dauphine*, when they are done cut them in diamonds five inches long, and of such width, that five of them may form a perfect star; lay five of them on a sheet of *pâté d'Office* in the shape of a star, and spread apricot jam on them; lay on these five others, with the same marmalade, and so proceed with the rest, forming a single star of five points; stick on each side of the angles, and on the top of the star, pieces of wafer paper exactly fitted to the shape and size, stick them on with apricot jam, and mask afterwards as nearly as possible, with a very light rose-coloured icing, and decorate the top with pistachio kernels, currants, and preserved angelica; it requires at least eighty diamonds, and nearly four pots of jam; it may be also iced with icings coloured green, with pistachios; or chocolate, orange or lemon colour; or with a very white icing, flavoured with maraschine: with any of these it is always well received.

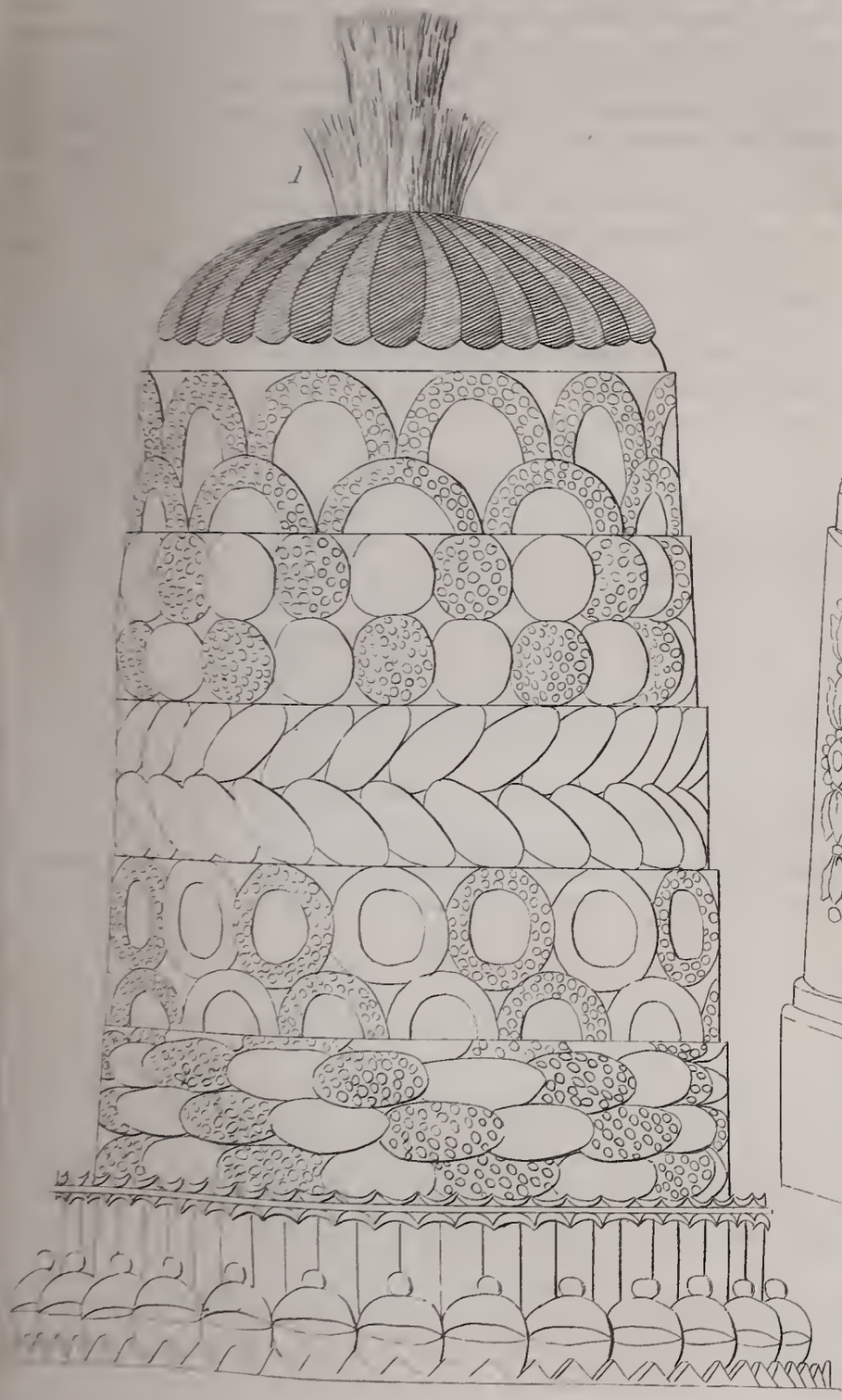
Croque en bouche ordinaire, No. 1—(From *croquer*, to crackle, crisp).

The representation (No. 1, Pl. XIX.*) is composed of five different kinds, but in this way it becomes ridiculous. The preparation is as follows: boil five pints of water with twelve ounces of fresh butter, and when boiling, fill into it as much flour as will make it into a tolerably firm paste, which stir with a wooden spoon for some minutes over the fire to dry, put it into the mortar with a pound of sweet almonds pounded, twelve ounces of pounded sugar, a grain of salt, and six yolks of eggs; then add as many eggs as will render this paste of the consistency of *petits choux* in general, but a little more firm; if it is to be formed in *petites pains à la Duchesse*, throw a little flour on the dresser, and roll the paste in pieces of the size of a nutmeg, lay them on a baking sheet slightly buttered, about an inch apart, wash them and put

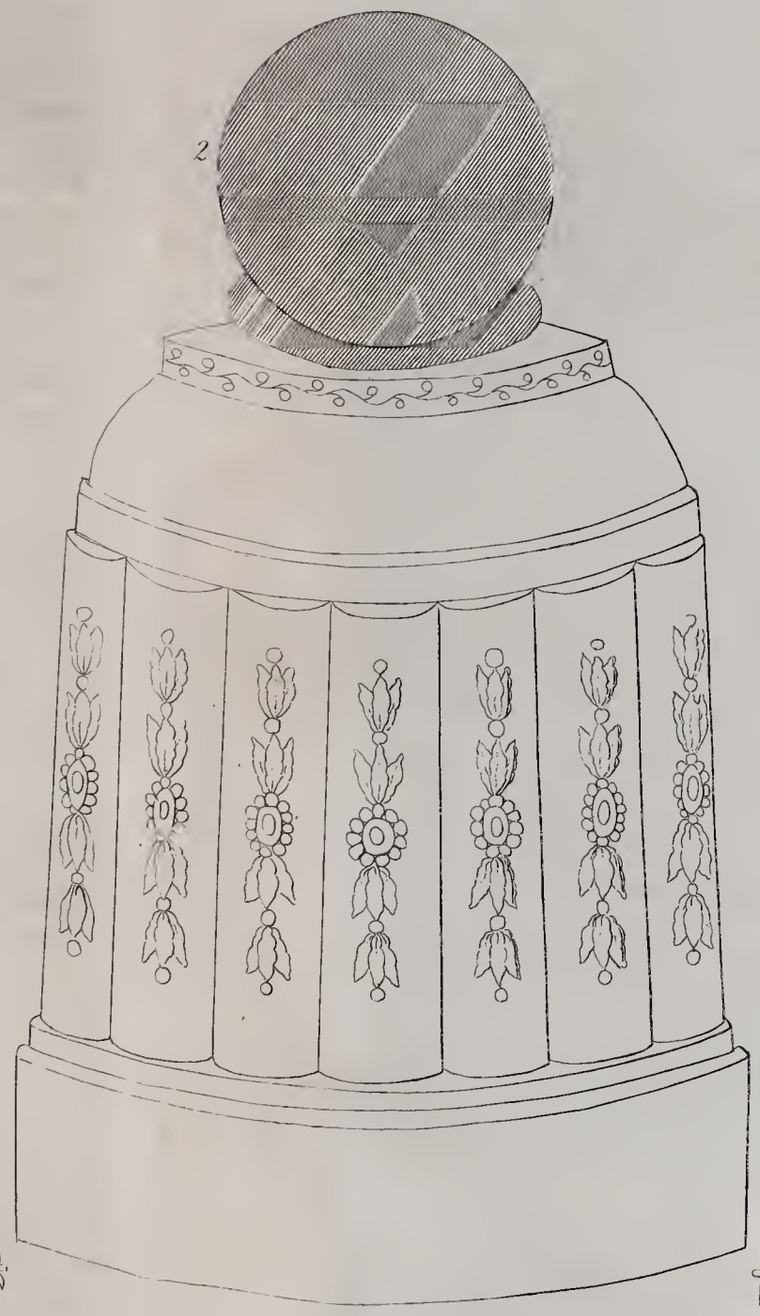
* Subjects of Plate XIX.:—

1. Un Croque en bouche, in various patterns.
2. Un Poupelin, decorated with leaves of pistachio biscuits.
3. Un Croque en bouche à la Parisienne.

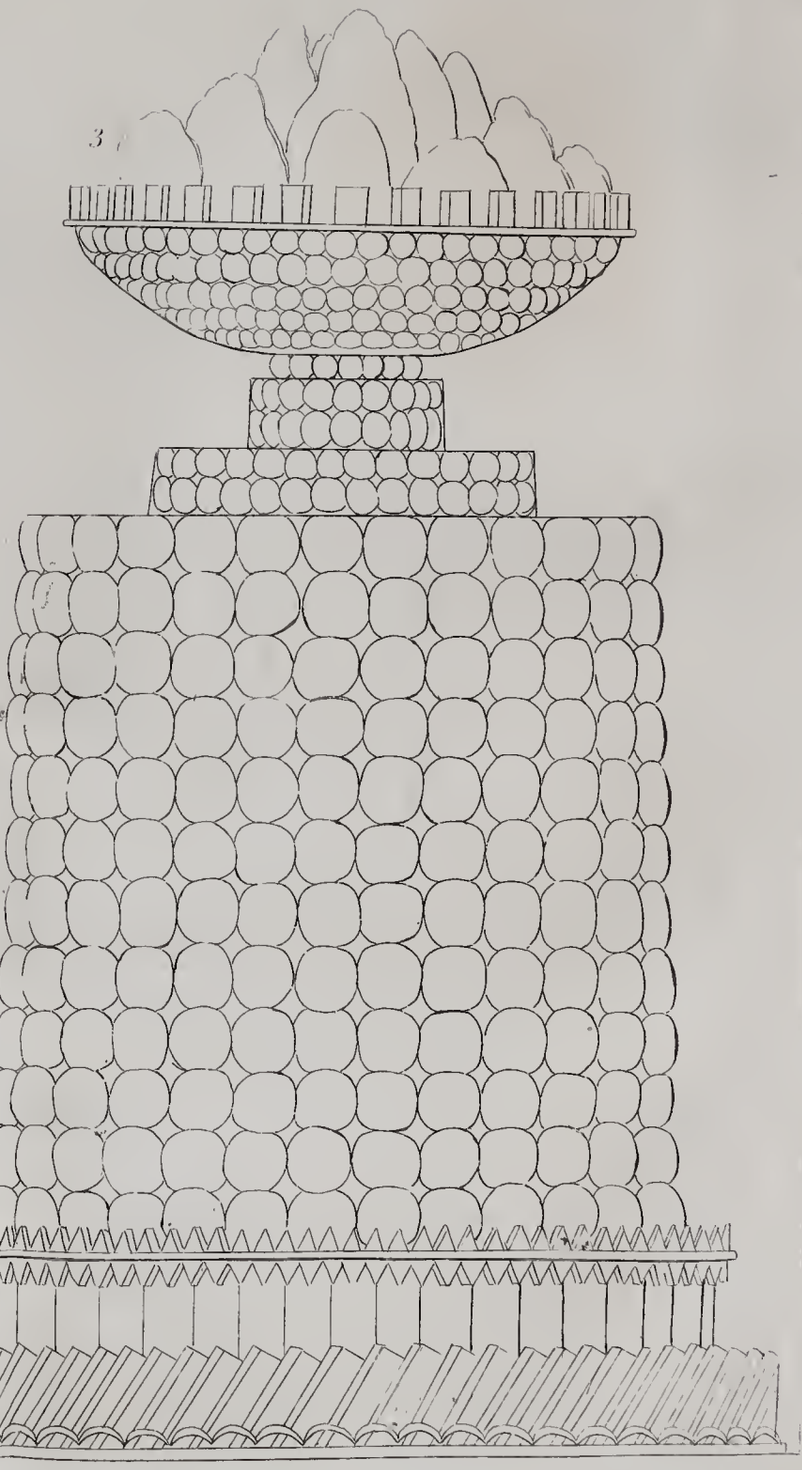
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them in a slow oven, that they may bake without taking too much colour; when cold, glaze and group them round the interior of a large plain mould, previously oiled, but rubbed off very clean again; when the mould is filled, turn it over on a sheet of *pâté d'Office*, and serve immediately; or else set it on a stand formed of *canapés* (see that article), glazed in the oven, and decorated with small white pastry, and surrounded with *Meringues à la Vanille* (which see). It may also be made with the same paste formed into rings two inches wide, with the centre space one inch and a quarter wide; when baked, divide each ring in half, glaze them in caramel sugar, and as they are taken from the pan, throw grains of sugar upon them, dip the points of them, to stick them to each other, into the caramel, and build them in the mould, forming fish scales, as in the first *gradin* in the plate; a small leaf of green biscuit may be placed between each scale, which gives much elegance to the piece; or the surfaces of the half rings may be covered with chopped pistachios, or currants washed and dried; and either of them being mingled with sugar in grains: these methods afford the richest effect, although they are only usually glazed with caramel, tinted rose, with a little cochineal, or with saffron: under the first *gradin* are small round *croques*, an inch wide, one half of which are glazed with caramel, and the other with chopped pistachios, and formed into a sort of chequers; under this round, is one of small *pains à la Duchesse*, formed like a wreath, each being one inch and a half long, and glazed with caramel; the fourth is of small rings, one inch and a half wide, with the spaces three-quarters of an inch wide; one half glazed with pink caramel, which produces a good effect, particularly when not too deep a tint, and it does not change colour whilst using it; the last *gradin* is composed of *pains à la Duchesse*, one inch and a half long, glaze one half with caramel sugar, and the other with pistachios, and stick them together as the design represents, forming a kind of screw, one inclined line being green, the other glazed, and so on; the *croque en bouche* may be masked in the interior with apricot or other jam, and macaroons broken and strewed upon it; when turned out, if not served directly, it should be kept in a dry place; on the top should be placed a sultan with rosettes, or sheaf of spun sugar; it may be served also without either stand or garniture, but simply on a napkin; if the mould is perfectly dry it need not be oiled; but if oiled, it must be wiped off again thoroughly.

Poupelines historiées de feuilles de biscuit aux pistaches, No. 2—(Poupeline garnished with leaves of Pistache biscuits).

For an ordinary *grosse piece* boil two quarts of water with eight ounces of butter; when boiling take it off, and fill in sufficient sifted flour to make a paste somewhat firm, stir it continually over the fire for some minutes to dry it; again recommence the like operation, which being finished, put both portions into a mortar, add three-quarters of a pound of sugar pounded, two ounces of candied orange-flowers, and six eggs, one at a time; then moisten the paste with fifty or sixty eggs until it is of the consistency of the *pâté à choux*, without being liquid; then turn it into a large mould previously buttered, and put it in a warm oven; after two hours baking the paste will rise above the mould, and

fall in large pieces on the oven, on account of the quantity which the mould contains; but this is necessary to the success of the operation, as the cake will thus be perfectly smooth, and of an even colour; after three hours and a half baking, if the sides of the *poupeline* are of a fine colour, cut off the top, and remove it immediately, then with a large spoon clean out the paste from within, leaving nothing but the crust perfect, which place again in the oven for some minutes to dry; be careful not to empty it before it is perfectly done, lest it falls down at the sides, and assumes a bad appearance; the oven should be kept shut; when nearly cold, spread apricot jam within it, and strew upon it ratafia biscuits coarsely broken; turn the mould on to a sheet of *pâté d'Office* half an inch wider than the *poupeline*, which should be of a fine light colour, and as smooth as a Savoy biscuit; dissolve (by placing the pot into boiling water) a pot of apple, and a pot of currant jelly, and with a paste brush (if there should be twelve divisions in the mould) mask six with apple, and six with currant jelly, alternately; and to deck the sides, (as the design indicates) cut small leaves in green biscuits, or fillets of pistachios, and take some currants and stick them on in a decoration with apricot jam; serve immediately, for if garnished any length of time, the crust becomes soft, and loses that crispness which renders it acceptable; at the moment of serving, some broken sugar thrown over it adds to its effect; or between each flute may be placed a fillet of spun sugar an inch in thickness, and surmounted with a large ball of spun sugar, as the design represents; it may be filled within with *Crême à la Chantilly*, but the *Bavarois*, or *Plombiere* is preferable.

Croque en bouche à la Parisienne, No. 3—Croque en bouche, Parisian fashion).

Make one pound and a half of sugar into *Croquignoles à la Reine*, (see that article); form them as equally-sized as possible, an inch in diameter, but form also about one-fourth of them half an inch wide only; when baked and cold, build the *croque* thus: boil eight ounces of sugar to a caramel, pour half of it on the cover of a stewpan, slightly buttered; lay cinders over the fire that the sugar may be kept hot without taking colour; glaze the top and sides of the *croquignoles*, and lay them round a plain mould, perfectly wiped after having been oiled; but to dip the *croquignoles* into the caramel, the point of a small knife should be thrust into them, lay them in the mould symmetrically (see No. 3, Pl. XIX.); when the sugar is diminished, add more from the pan; do not garnish the bottom of the mould, but cover it instead with a sheet of *pâté d'Office* of the same size, trimmed round; make also two other boards, one of six inches width, and one of four inches width, and glaze round the edges of them; then form two double circles of the smaller *croquignoles* on the edges of the two small boards, forming thus two stands, as the design represents; for this purpose, fasten the larger sheet on the top of the *croque en bouche*, on that the larger stand, and then the smaller one, on which again place a single row of *croquignoles*, on that raise a kind of cup, formed in a dome mould, with glazed *croquignoles*, and for a border, trim some of the *croquignoles* square, and stick round (see the design); when serving, fill the cup with whipt

cream. The stand is formed of *pains à la Duchesse* glazed with coffee icing, or they may be strewed with sugar in grains, and chopped pistachios; the garniture round the bottom is of almond cakes glazed with chocolate, and if a small leaf of green biscuit is placed between each *croque*, it adds greatly to the effect.

Croque en bouche à la Reine—(Queen's fashion).

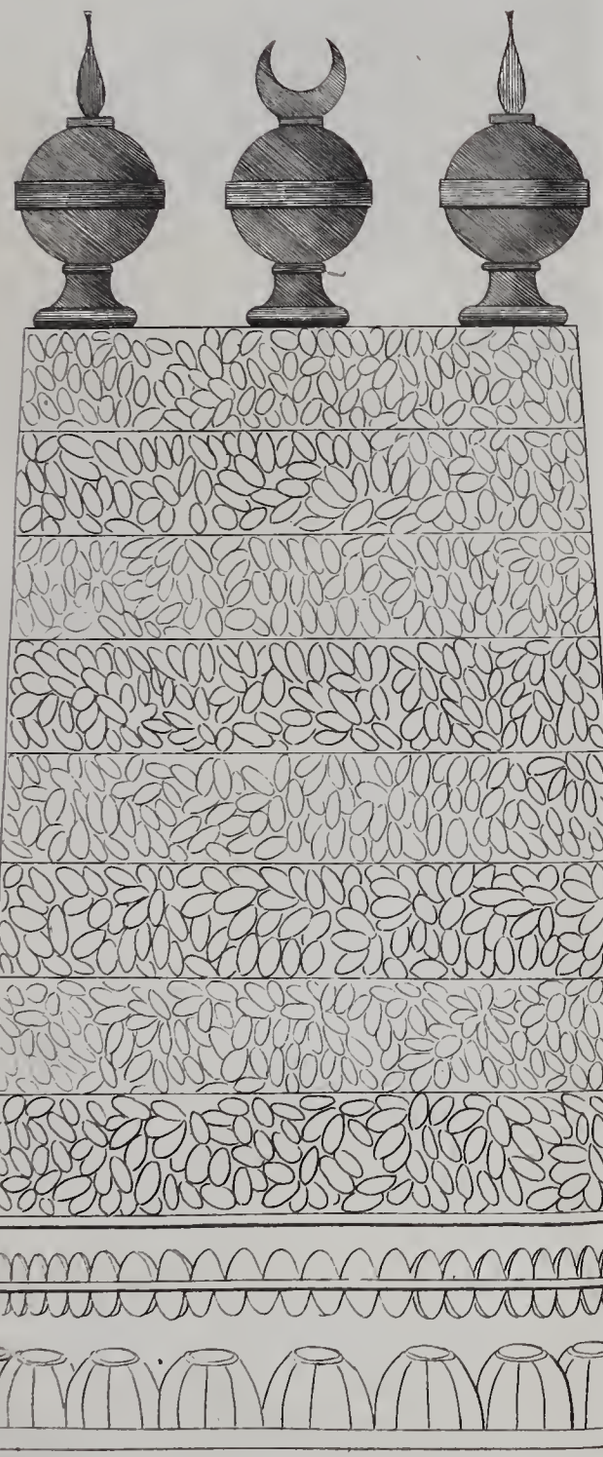
Make the preparation as for the *Croque en bouche ordinaire* (see that article); roll it out in bands of half an inch in thickness; when four of these bands are laid side by side, cut them across in squares of half an inch; lay them on a sieve with a little flour, moving it, so that they thus become round, and when the flour has all passed through the sieve, turn the *choux* on to a stewpan cover, and proceed in the same manner with the remaining paste; then turn them into a large stewpan of boiling water, stirring the surface of the water with a wooden spoon, and when they quit the bottom, and are firm, drain them on a large sieve; when nearly cold, pour upon them four eggs beaten up, and move them about, that they may become perfectly washed; leave them to drain (for some minutes) all the superfluous egg from them, and range them on baking sheets half an inch apart, put them in a slow oven, and when of a fine light colour, and crisp, put them in two tin stewpans, at the mouth of the oven: boil two pounds and a half of sugar to a caramel, pour half of it on to a stewpan cover, leaving the remainder on the fire; when it has taken a fine yellow colour, pour into it one of the pans of the *croques*, and stir them gently with a spoon, so that they may be masked with sugar perfectly; then put half of them in a mould slightly oiled, or buttered (and set the rest at the mouth of the oven again), and build them up like a *nougat*, but with more lightness, as these *croques* are very brittle; build them in a hot place, to work them with more quickness and facility; gradually as you raise it, add part of the remaining *croques*, which an assistant should place on a hot stewpan cover, that they might not cool during the little time they remain on it; when the pan is thus emptied, place within it the remainder of the sugar, and melt it over a moderate fire, stir it with a spoon, and when of the same colour as the other, put in the rest of the *croques*, stir them as before, and finish the piece as you began; when cold, turn it out on a sheet of the same size, and set it in a dry place; a *gradin* (stand) may be placed under it, which adds to its grace; a tint of rose may be given by adding, either to the pounded sugar as below, or in the caramel, a slight infusion of cochineal, or rouge; by this mode, mountings for grottos, ruins, cottages, &c., may be composed, as described in the articles on *Pieces Monteés*. It is very essential to be quick in the operation, as the least current of air, immediately chilling it, prevents the hot pieces, which are placed on those that are in the mould previously, from uniting sufficiently strong; then, on withdrawing the piece from the mould, portions of it detach themselves, which afterwards must be fastened with a little caramel, and still the *croque en bouche* will be but weak; also by working it quick, the sugar has not time to change its colour, which is of importance, for if it becomes dark, the piece will be as if marbled of many colours, and not possess a handsome appearance. The *Croque en bouche* may also be

made thus: put one pound and a quarter of pounded sugar in a preserving pan, and place it over a moderate fire; gradually as it melts, stir it only at the place it boils, and so work in the entire mass with the spatule; when entirely dissolved, leave it for a moment; as soon as the centre of the caramel is boiling up, and becomes coloured of a fine clear red, take it from the fire, pour into it half of the *croques*, and proceed then as above.

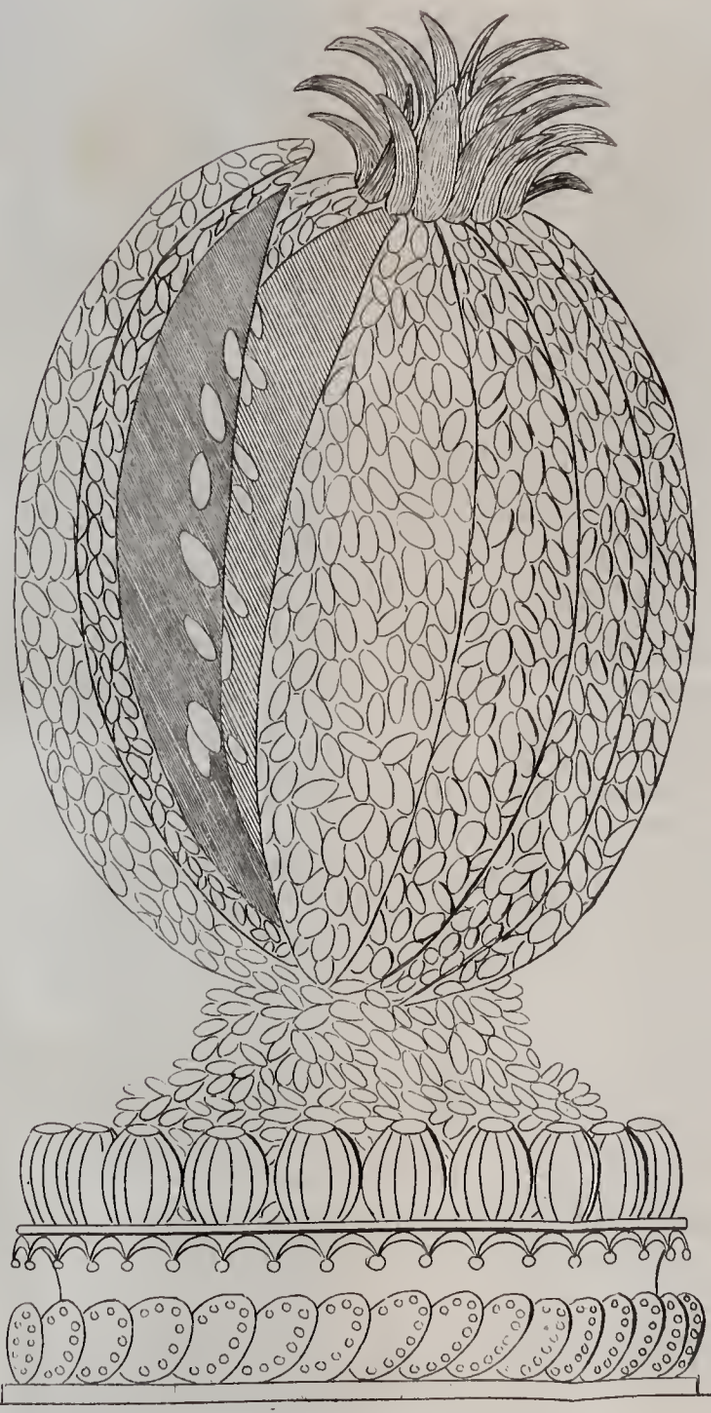
Gros Nougat à la Turque orné de sucre filé, No. 1—(Large Nougat, Turkish fashion, with spun sugar).

This is named "*à la Turque*," because it is striped across with two colours, and crowned with four crescents of spun sugar. Blanch and cut in fillets four pounds of sweet almonds, and dry them without colouring them; divide them, and give one-half the colour of unskinned almonds, by putting them into the oven; weigh the white almonds, and if they weigh one pound and a half, put half of them back at the mouth of the oven; put seven ounces of pounded and sifted lump sugar, in a small preserving pan over a gentle fire, and when the sugar throws up the slightest ebullition, stir it in that place only, with a spatule, that it may melt equally without taking colour; when it becomes shining, put in the white almonds, stir them, but do not leave them on the fire; when the almonds become brilliant, turn them out on the dresser, slightly buttered previously; spread them out quickly five inches wide and twenty-nine inches long, but press them out gently, not to break the almonds, trim, by laying on them a strip of pasteboard four inches wide and twenty-seven inches long; divide this nougat into two bands two inches wide, and cut them very straight; place one band into a plain round mould sixteen inches high, ten inches wide at the top, and nine inches wide at bottom; cut in a slanting direction one extremity of the band, that it may join the other more perfectly, in forming a circle; form the other band in a circle, by placing it upright round the outside of the mould, and put this band on a baking sheet at the mouth of the oven for a minute only; whilst you are occupied with these two bands, an assistant should be preparing half of the coloured almonds with seven ounces of sugar; when the sugar has obtained a reddish brown tint, throw in the coloured almonds, and quickly prepare them as the first; put one of these circles on the white circle that is in the mould, and when this is placed carefully that the junction is not perceptible, or as little as possible, lay on it the second white band, on the top of this, the second coloured one; whilst this is doing, the pan should be cleaned, then work the rest of the white nougat, and after that the brown, forming them into bands, and disposing them as before; it is necessary that two persons be employed, if not it will be apt to fail in its colour, which is the beauty of it, and it requires dispatch, without which it will be imperfect. Put into the oven all the trimmings of the nougat; melt in the pan you were using four ounces of sugar, with which (with a spoon) stick the circles of the nougat together, making them one single piece, by laying the sugar in five different places on each circle; then put the almonds which are in the oven into the sugar which remains in the pan, and having well mixed them, put them into the mould to form the top; when it is cold, turn it out on the stand of *pâté d'Office*, masked with white sugar, and decorated with green

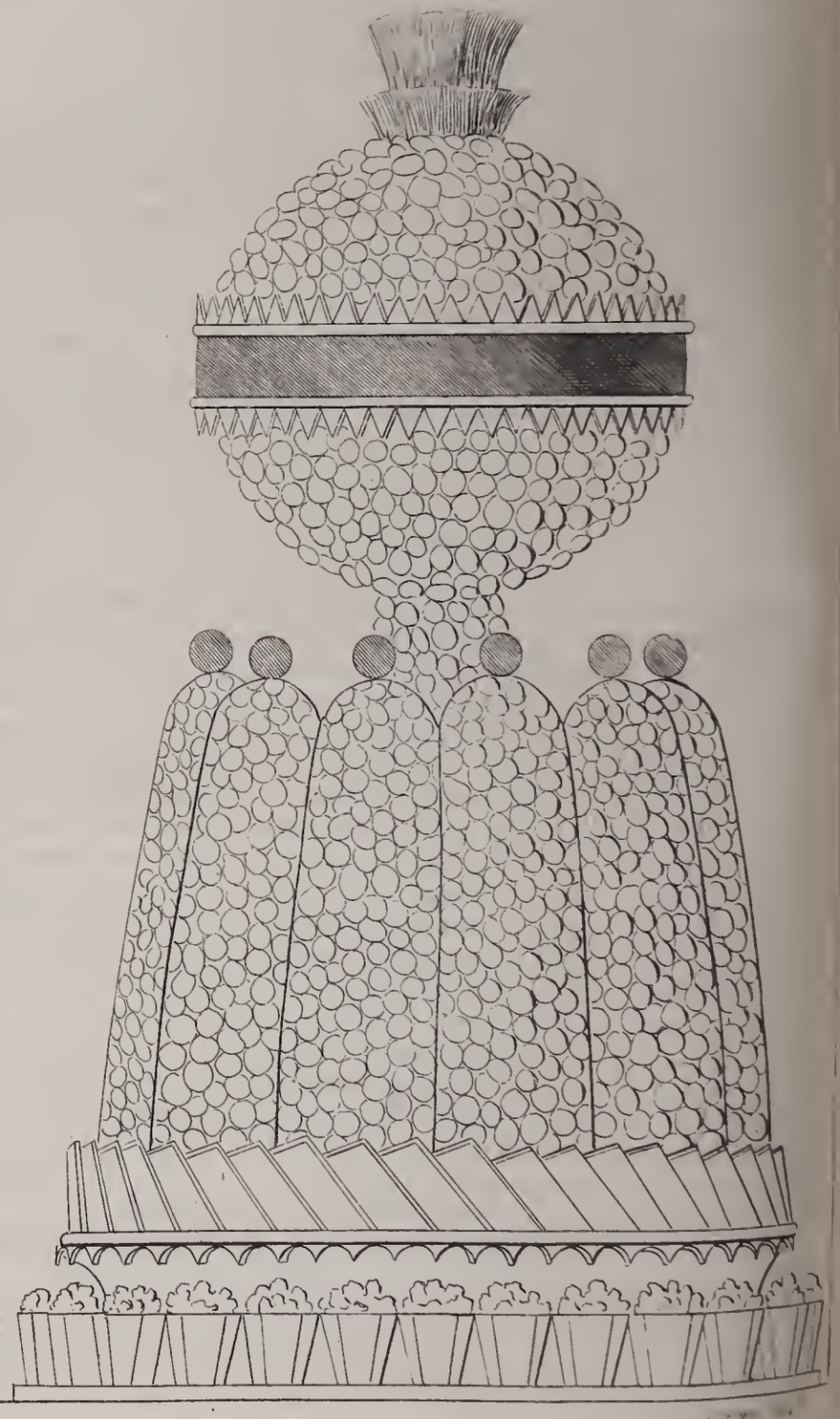
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J. Murray, Albemarle Street.

biscuits (see the design, No. 1, Pl. XX.*). The garniture is of *gateaux Madeleines*, glazed with coffee icings; to finish this piece, make with *nougat* (but spun sugar is preferable) four balls three inches wide, make also four crescents in spun sugar, to place on the top; nevertheless, it may be served without any decoration, and will still be very handsome; the stripes of the white nougat are not precisely of that colour, but have a very good effect; the stripes may be placed upright instead of round.

Gros nougat, formant Melon à la Française, No. 2.—(Melon-shaped nougat, French manner).

Have a large mould in shape of a melon, oil, and wipe it perfectly; dry at the mouth of the oven eight ounces of fine pistachios, cut each of them in five equal parts across, then make eight ounces of sugar in grains, which mix with the pistachios when they are no longer damp; skin five pounds of sweet almonds, cut each of them into two, and each half into five fillets very equal in size, dry them in a slow oven, and when they begin to colour take them out, weigh one pound and a half of them, which return into the oven; melt in a caramel pan twelve ounces of sifted sugar over a gentle fire, stirring it only at the place it commences boiling, but gradually enlarging the space with a spatule until entirely melted; when it obtains a fine red colour take it off and throw in the almonds immediately and very hot, stir them lightly with the spoon, and the *nougat* ought to have a fine red colour; pour out a third part of it on a small baking-sheet made warm, and set the remainder at the mouth of the oven; put upon a dish the half of the pistachios chopped, and the sugar grains; take a portion of the *nougat* from the baking-sheet, spread it out, and lay it quickly on the pistachios, and from thence into the mould; in the same manner dispose of the rest of the nougat, and work it into the mould by pressing it gently with a lemon, so as not to break the grains of sugar which are between the *nougat* and the mould; thus mount all the *nougat*, joining it to that previously placed in the mould, but the process must be accomplished in the twinkling of an eye whilst the *nougat* preserves its heat, that the pistachios may attach themselves: the assistant who spreads out the almonds should stir them from time to time, or the sugar will fall to the bottom of the pan, but stir them very gently, as the almonds are very fragile. The *nougat* should not rise higher than the half of the last flute of the mould, so that when the two halves are united they form but one round melon, which could not happen if the *nougat* was built up to the top, as then the last flute would be double the size of the others: but the *nougat* may be formed in any other shaped mould; the mixture of pistachios and sugar causes it to be denominated *à la Française*. Whilst the *nougat* is cooling in the mould, weigh one pound of almonds, and replace them in a hot oven, set the preserving-pan over the fire to detach whatever of the *nougat* may remain, and with boiling water make it quite clean; put into it twelve ounces of sugar, which

* Subjects of Plate XX.:—

1. Represents un Nougat à la Turque, decorated with spun sugar.
2. „ un gros Nougat in form of a melon, decorated with sugar in grains and pistachios.
3. „ un gros Nougat à la Parisienne, decorated with spun sugar.

melt as before, add the almonds, and proceed to form a *nougat* in the mould as the preceding; heat the pan again to detach the sugar, weigh the remaining almonds, and with half their weight in sugar make them into a *nougat*, and with it form twenty small *nougats* in small fluted moulds; boil four ounces of sugar to a caramel rather close, and with it stick the two halves of the melon together, stick it nearly upright on a small stand two inches high and three inches wide, formed from the trimmings of the large *nougat;* fix this stand on another made of a sheet of *Pâté d'Office*, rather strong, (see the design, No. 2. Pl. XX.) and to fasten the large *nougat* in a proper manner pour under it a spoonful of very hot sugar, and stick round it the fragments of the *nougat*, dipping them into the sugar; lay round the board the small *nougats*, strew over the board the remainder of the pistachios and broken sugar, and to render the joinings of the melon less perceptible, stick about them small fragments of the *nougat*, and even some of the sugar and pistachios; garnish the bottom sheet with the *choux à la Mecque*, or glazed with sugar grains; place on the top a sheaf formed with white pastry or spun sugar. It is in better taste to detach one flute of the melon (see the design), and to render it still more natural, garnish the interior and the two sides of the detached flute with spun sugar to imitate the flesh of the melon; to represent the grains have some very white sweet almonds glazed with caramel.

Another mode is, when you are making the second half of the *nougat*, make it one flute less than it ought to be, then make one flute singly; when building the melon on a *nougat* stand placed on a board of *Pâté d'Office* fourteen inches wide, spin about four ounces of caramel sugar, fold it up about a foot long, cut nearly one-third of its length to place within the detached flute, thus imitating the flesh; divide the remaining sugar into two parts, and each half again into two equal portions lengthwise, and fix each part on the edge of the inside of the cut in the large melon; glaze in caramel forty-five sweet almonds to represent the grains, (they must be previously dried for some minutes in the oven,) then stick them as shown in the design, with sugar, and form for the top a sort of pine-apple crown, or one of leaves of pistachio biscuits or green almond paste; but the sugar is most attractive.

Gros Nougat à la Parisienne, No. 3.—(Parisian mode).

Skin, and dry in a slow oven, five pounds of filbert kernels, and when slightly coloured weigh two pounds of them, which leave at the mouth of the oven; dissolve, as directed in the two preceding articles, fourteen ounces of fine sifted sugar, add the kernels whole, and mix them gently with the spoon; take the pan from the fire that the *nougat* may retain a fine light colour, turn one-third of it into a fluted mould, (as in the design, No. 3. Pl. XX.,) and set the remainder to keep hot at the mouth of the oven; press the *nougat* into the mould with a small *madeleine* mould, and when it becomes too hot make use of another, and be careful in building it that the almonds are not one upon the other, and gradually, as it becomes higher, use the remainder in small quantities; when the mould is filled up to the edge take out what may remain in the pan, and have it well cleaned with boiling water over the fire, wipe it thoroughly dry, and put in it seven ounces of sugar, which melt as before; add to it one pound of the kernels made hot in the oven mouth; pour nearly half into a dome mould eight inches wide; build the *nougat*

as before, to the exact edge of the mould, and when cold take it from the mould and form a second one; stick them together afterwards with caramel sugar, to form a complete globe, with the remainder and the trimmings make a small stand two inches wide and two inches high, then weigh a little more than half the weight of the remaining almonds in sugar, which melt as before, and when of a light colour, put in the kernels previously made hot; lay out this *nougat* on a copper sheet, scatter upon it some broken sugar, and press it gently on the *nougat*, which should be two kernels in thickness, four inches wide and six inches long; when nearly cold cut it through the middle lengthwise, then cut each part across in pieces about half an inch in width, stick the large fluted *nougat* on a board of *Pâté d'Office* fourteen inches wide; fix on the top the small stand or socle, on which again with caramel fix the globe of *nougat* (as in the design, No. 3, Plate XX.); place it in such a manner that the joint is exactly in the centre, and place round it a fillet of spun sugar an inch in width, which effectually conceals the joint; cut a second band of spun sugar an inch wide, flatten it with the blade of a knife to render it more firm, and then divide it in triangular pieces, which fasten above and below the band by holding their bases over a piece of glowing charcoal, held in the tongs and placing it quickly to the sugar of the band (see the design); then make a plume of spun sugar, which fix on the top (see the design); form also as many small balls of spun sugar as the lower mould has flutes, place one on each flute, and lay round the bottom the small *nougats* with sugar in grains; coloured almond paste cups with whipt vanille cream are placed round the bottom stand; the colour of this *nougat* should be of a fine clear light brown, thus to distinguish it from other *nougats* generally.

Gros Nougat à la Chantilly—(Chantilly is the name of a palace in France).

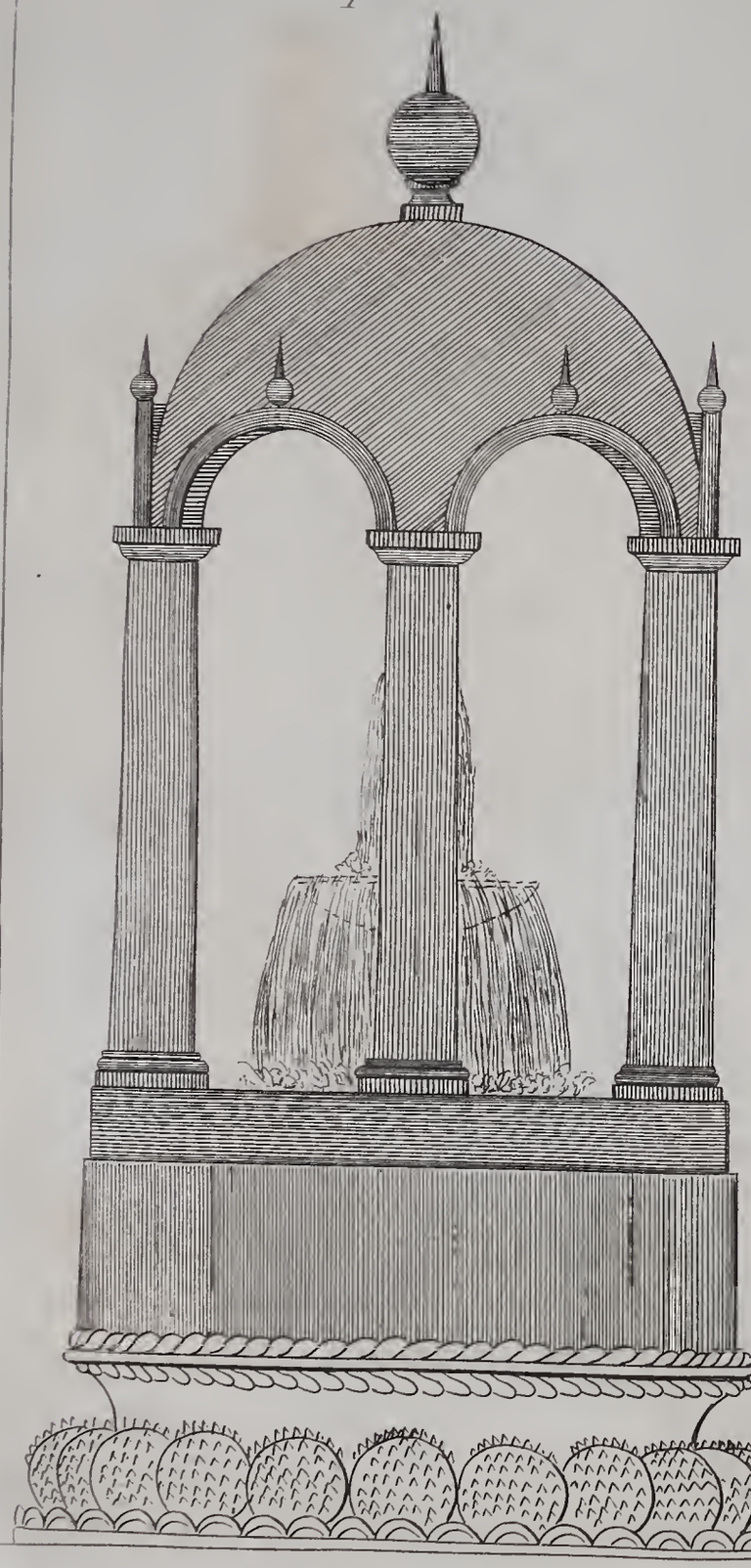
Clean four pounds of sweet almonds, divide them in half and dry them in a slow oven: when of a light colour weigh a pound and half of them and replace them at the oven mouth; put fourteen ounces of sugar with half a pint of water in a caramel pan, when boiling skim and let it run down to caramel; the sugar thus reduced has more brilliancy than that described in the three former articles, but is more difficult to work, as it is apt to grain on mixing the almonds with it, which is never the case with the former; if this happens, the nougat loses its beauty, and it cannot easily be melted a second time, but this graining may be prevented by boiling the sugar to a colour somewhat red, but in this, if the necessary care is not taken, it quickly passes to a darker colour, therefore those not in the habit of this work had much better use the sugar in powder, as directed: as soon as the sugar has become of this light red colour take the pan from the fire, and throw in the almonds from the oven; stir them gently with the spatule, when they are well mingled put the third part of them out on a small baking sheet, made hot; flatten it, and lay pieces of this on a mixture of sugar in grains, and currants washed and dried (four ounces of each), and place it immediately in a large mould ten inches wide and ten inches high, and having three steps formed in it, following the same method to raise it as in the article *Gros Nougat à la Française* (which see); weigh afterwards the remainder of the almonds, and set them in the oven

mouth ; boil as above, half of their weight of sugar (or a little more may be added), when the almonds are mixed with it, finish by filling the mould, which should have been placed at the mouth of the oven to keep warm : then in a dome mould, seven inches wide by two inches high, form a cup covered with the sugar and currants as before ; and also form a foot for this cup ; fasten the large *nougat* on a sheet of *Pâté d'Office* twelve inches wide, and on the centre of the top of the *nougat* place the foot of the cup, and afterwards fix the cup very upright upon the foot ; now make another cup of spun sugar in the same mould, stick round the edge of the *nougat* cup a border of small pearls of puff paste, and on these a row of small rings, and then place upon the cup the dome of spun sugar, on the top of which place a ball of spun sugar, and decorate the board of *Pâté d'Office* with a border of small rings of puff paste, stuck about one-sixth of an inch from the edge ; strew over the board some chopped almonds coloured green, and at the moment of serving fill the cup with some whipt vanille cream, but not to touch any part of the dome of sugar. The four *nougats* here described assuredly surpass, by their elegance, all the ordinary nougats.

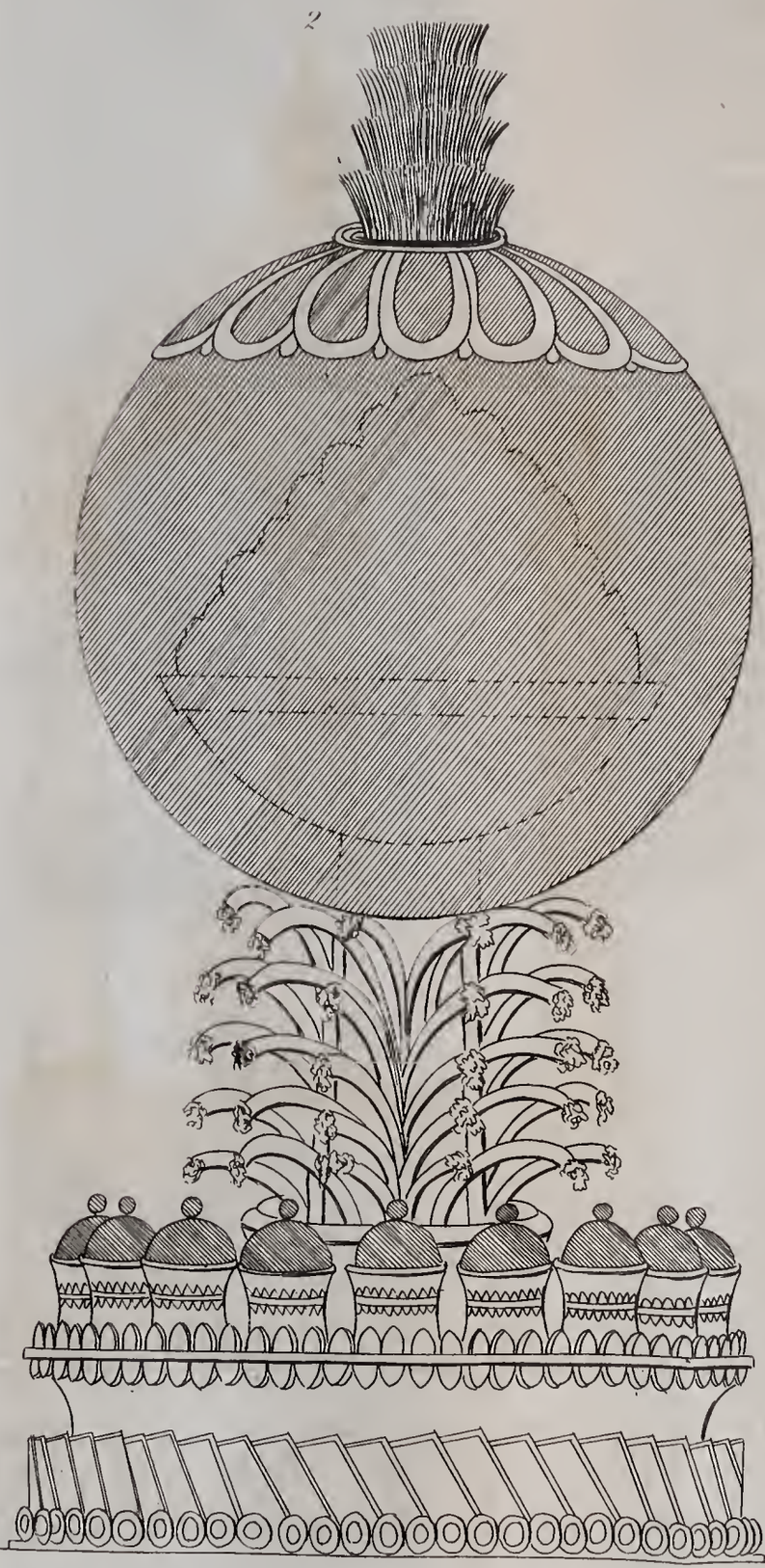
Observations on Sugar.

The best sugar is usually known by its perfect whiteness, and being of an equal colour from top to bottom ; it should break freely and the grain be brilliant and not porous, melt easily in water, and leave no deposit at the bottom of the basin. It is not at this day easy to procure it, for the process now employed to refine sugar being much quicker than in former times, reduces its quality greatly, although perhaps if not made use of until five or six months after its fabrication it will regain the quality it formerly possessed ; five or six months were required heretofore to crystallize sugar, whereas, by the new process, sugar of the same appearance is obtained in a month ; but although sugar may appear to possess all the qualifications abovenamed, all these will not enforce its working properly, for having received the necessary boiling, its threads in spinning are of a great thickness, they spread, and when cold do not stand firmly, being of a greasy nature ; to prevent this it should be left on the fire for a second after it has come down to the point (*cassé*), to make it certain, but then it passes rapidly to a dark colour, whilst good sugar will be of a tint that is scarcely perceptible ; other sugars there are which, when boiled, grain as they become cold, and cannot be spun : sugars that are bad may be known whilst they are boiling ; on the sugar approaching the *cassé*, if its ebullitions rise compact, frothy, and roll one against the other, this sugar will be difficult to work ; to prevent this give the sugar a little more boiling, that is to say, instead of taking it off immediately when it has arrived to the point, leave it on the fire to throw up a few more ebullitions, but not to take colour, its tint should be almost imperceptible ; other sugars there are which, when they are just at the point (*cassé*), throw upon their surface dull specks, but so small as hardly to be seen ; this sign denotes a greasy sugar, and difficult to work, but to make it certain, proceed as above, giving it a little more boiling ; others again proceed freely in their boiling, but when cooling throw up spots on the surface like the preceding, then without delay replace it over the fire to give it an additional boiling : from these details it is easy to perceive that a good caramel

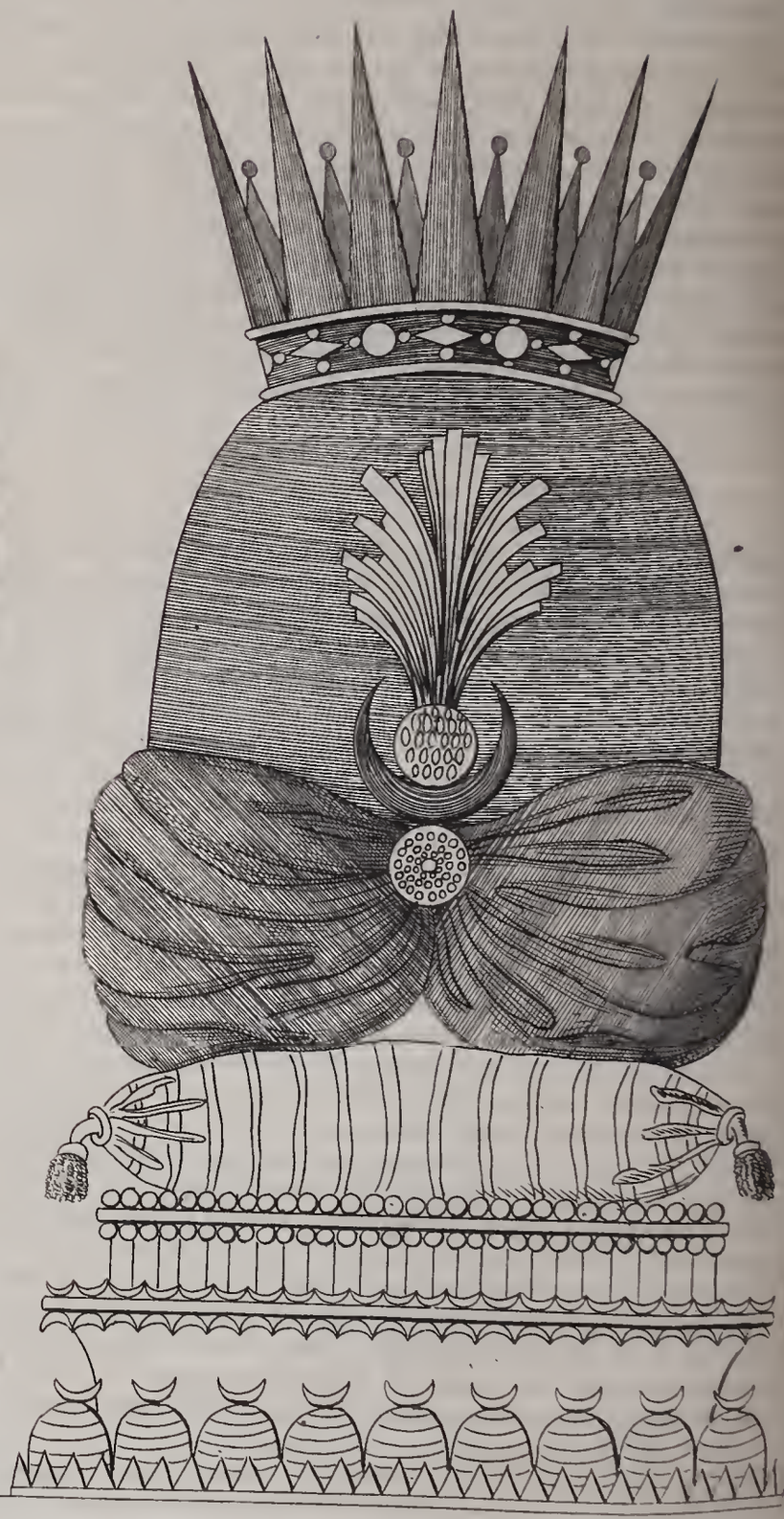
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cannot be obtained but with minute attention, and a knowledge that can only be earned by study and frequent practice.

Sultane à Colonnes, couronnée d'un dôme formant Archivolte, No. 1.—(Sultan of Columns crowned with a dome).*

To be certain of a fine white caramel, for spinning sugar, it is essential to have utensils proper for the operation; for this purpose, have two middling-sized sugar pans, four inches and a half wide, and two inches and a half high, with a round handle of copper four inches long and about one inch in diameter, the weight of the pan being about twelve ounces, with a lip or spout about two inches from the handle, which should be fixed about half an inch below the edge, the copper being thus not too thick, for when it is so, after being taken from the fire, it retains so much heat, as inevitably to cause the sugar to become coloured, although it was not so before; to avoid this inconvenience, put the bottom of the pan into a bason of water, but that sometimes hinders the perfect success of the operation: break three pounds of best lump sugar into small lumps, and cover it in a stewpan or tureen; have a dome mould of copper or tin eight inches in diameter, and forming six arches, as the design represents; each arch should be of three inches span, and an inch elevation from the spring of the arch; have also a plain round mould ten inches wide and three inches high, with a division or step nine inches wide and one inch high, thus making the stand four inches high altogether (the design will give a more correct idea); rub a little oil (the least possible) over the two moulds; have two sugar pans as above described; in one of them put eight lumps of sugar, with four table-spoonsful of river water filtered; let the sugar melt, and place the pan over a quick fire of charcoal, in a stove seven or eight inches wide; but this stove should be used for no other purpose, for when it is surrounded with many other things, that alone is sufficient to make it take colour on the sides nearest the other stewpans: when the sugar is in perfect ebullition, throw in a pinch of a mixture of calcined alum and cream of tartar, which keep closely shut in a tin box; when you observe that the surface becomes more brilliant, and that its ebullitions are less numerous and more thick, dip the point of a small knife into it, and plunge it immediately into cold water, which should be ready near the pan; press this sugar between the fingers, which put into the water immediately with the sugar, and if it breaks freely from the knife (these three actions should be performed in an instant) it is boiled to the proper point (denominated *cassé*, or the crack); but to be thoroughly assured of it, let it throw up a few more ebullitions, draw it from the fire, and set it in a cold place. Observe the sugar, and turn it round, and if it has become very thick (and this requires as much observation as the boiling) surround the handle with a sheet of doubled paper (it is a better way to have the copper part of the handle hollow, to receive a wooden termination, which the hand can hold without pain and more steadiness than by the mode here described); place the left hand within the plain mould, and with the right lay hold of the pan, inclining it that the sugar may run from the spout; then move the hand backwards and for-

* Subjects of Plate XXI.:—
1. Represents une Sultane à Colonnes, couronnée d'une dôme formant archivolte.
2. Sultane en Surprise, ornée d'abaisses de paté d'amandes.
3. Sultane formant le turban couronné.

wards (vibrating about a foot), causing the sugar to run of the size of an ordinary thread, and by this continual movement, in a little time you have covered a part of the surface of the mould; if the sugar is too cold to thread any longer, put it at the edge of the stove with the lip towards fire, to detach the sugar fixed there during the spinning; as soon as it begins to warm, turn the pan gently to prevent its boiling, and above all from colouring, and when it is again liquid, recommence the spinning as before: to thread or spin well is an essential point, for if the sultan should be fine and white, and yet be badly spun, and full of drops, it would lose half of its beauty at the least; so also if spun well, and of a dark colour, the failure is equal; when the sugar is too hot it forms in spinning an infinity of drops, more or less large, wait then a few seconds, and when cooled to the point, it may be spun with ease, and perfectly equal in size; and the movement of the arm should be as regular as a pendulum, but this tact is only to be gained by practice. The sugar being thus employed, put the pan upon the fire, to detach the little that remains, pour it out upon a large baking sheet laid upon the ground, and over which you place yourself whilst spinning the sultan; the left hand holding the mould should be kept the height of the waist, the right hand being elevated to the breast: this distance from the pan to the mould develops the thread of the sugar with more facility, and it is important to remark also that, to spin the sugar with more ease, a warm temperate place should be selected, being careful above all that the air does not reach to it, for a breath only will serve to arrest its progress; by these precautions there is a greater certainty of its whiteness, whilst otherwise by frequently replacing it to warm on the fire, it will assuredly receive a tint that should be avoided. The details of this first boiling should be rigorously observed, as they will serve as a guide for the following boilings: put in the second pan the same quantity of sugar as in the first, moistening and boiling down in the same way; when at the point, and whilst cooling, set the first pan full of water on the fire to clean it, then observe and spin the sugar as before; when it becomes cold and will no longer run, put it to melt at the side of the stove, and recommence the spinning of it; return now to the pan with boiling water, which pour out and have the pan cleaned; keep the stove charged with charcoal so as not to have to wait, and whilst you are spinning the sugar keep a large stewpan of boiling water on the fire, in which clean the pans, as they may require. At length, having covered the moulds with three or four boilings like the first, being careful that the lower part of the sultan is thicker of sugar than the rest, detach it carefully from the mould, but again leave it on the mould until you can finish it: then mask the dome mould with three boilings of sugar, spinning it a little thicker on the lower part of the arches to give them more strength. Gradually as you use one pan have another on to avoid delay; detach the dome from the mould: boil another boiling of the same quantity of sugar as previously, wrap a sheet of paper round the handles of two silver forks, placed one over the other, binding them strongly together by tying the handles lengthwise; fill a middling-sized stewpan half way up with red ashes, and when the sugar is cooled enough to spin place it over the cinders to keep warm, but rather inclined to one side, that the sugar may lie thicker: then dip the forks into it about half way up their points, and raising them in the air, the sugar ought to form one clear uninterrupted thread. Place the sugar near to the edge of the

table or stove, in front of which lay, close to one another, five large baking sheets, and place the right foot on the centre one; take a large knife in the left hand, which elevate as high as the breast; take the forks in the right hand like a pen, and on taking them from the sugar, begin spinning by moving the thumb gently two or three times (the right hand should be held up as high as the forehead); but when the forks are exactly over the knife, move the thumb with such quickness that it would be difficult to count the movements; as the sugar runs from the forks dip them again into the pan, but not quite to the bottom, as that disposes it to grain; if the sugar cools, warm it as before directed, and recommence your spinning. When all the sugar is thus used, separate it from the knife with the right hand, and catching it on the left, raise it about a foot, and with the right hand cut off all the drops which are at the bottom of the mass; lay it then on a table, which must be very dry, cut it in half and place the thinner end on the thicker one, lay this on a baking sheet, and three times recommence the same operation, and then group the piece as follows: cut three masses of this spun sugar seven inches long, and with the blade of a knife press on them, and roll them on the dresser to form columns seven inches long by one inch in diameter at bottom, whilst at the top it is less by one-eighth of that diameter; make six of these columns, make six capitals or plinths one inch and a third square and one-sixth of an inch thick, but before trimming this sugar press it, making it more solid that it may have more consistence: make also six square bases of the like dimensions, but a quarter of an inch thick, and with the remaining spun sugar make small bands a quarter of an inch thick, which lay round the edges of the arches; on the centre of each arch place a small ball of sugar, and a larger one on the top of the dome (see the design); then form a column of sugar three inches thick and two inches long; afterwards with a small tongs, like paste pinchers, six inches long, take a piece of lighted charcoal, present the top of a column to it, and as soon as it forms small globes, like the heads of pins, place it very square and correctly *on a plinth*, and having fixed the six plinths, place afterwards, nearly at the edge of the small stand, the six bases at equal distances from each other, having previously held them to the charcoal: in the centre of the stand place the thick mass of sugar, and form a cascade of sugar two inches high to place upon it, then hold the bottom of a column to the charcoal, and stick it upright on the centre of a base, observing that the angles of the plinths correspond with the angles of the bases: then rise the sultan gently from the mould and place the arches exactly on the columns: to fix the dome, put on each plinth a small fillet of spun sugar, which, being heated by the charcoal and fixed immediately, attaches the dome and the plinth together: then raise the whole by the sub-base, which should have remained on its mould, that the columns might be placed more firm, and set it on a stand of almond paste eleven inches wide, garnished with *meringues* filled with whipt vanille cream: the larger sheet is garnished with *choux* glazed with caramel, and dipped in sugar grains, and chopped pistachios; and the edges of both stands should be decorated with small white pastries; the same means may be used to form *Sultanes* representing colonnades of large ruins, such as are designed in Part VII. It is to be observed that when finished they should not be put in any damp place, because the extreme fragility of spun sugar cannot resist the influence of damp,

which in a few hours tarnishes their beauty, and causes them to melt so that they cannot sustain themselves: this inconveniency happens also in wet weather, when the Sultane should be placed in a temperate heat, and the air prevented coming to it, as, without these precautions, the air being charged with damp vapours will have a singular influence over the *Sultane:* in wet weather it should not be made until the last moment, whilst in fine dry weather it may be made in the morning without danger. Of sugar, worked by the process here given, may be formed cascades, palm trees, wheatsheafs, thatch for cottages, sails for windmills and gondolas, temples, ruins, balloons, and, above all, the plumes and horse-hair for helmets, &c. &c.: before commencing it is necessary to have every utensil ready on the dresser, the stewpan of filtered water kept covered to keep out the dust, and within it keep a silver spoon.

Sultane en surprise, No. 2.

Make three boards of *Pâté d'Office*, one of fifteen inches diameter, one of twelve inches and one of three inches; make also of *Pâté d'Office* a column six inches long and three inches wide, the whole baked of a fine colour, as also a basket six inches wide by three inches high; mask it afterwards with green sugar, and the column with white; the supports also should be of *pâté d'Office*, masked with white sugar; make also eighteen small almond paste cups, two inches high and an inch and three-quarters wide, and with almond paste line a dome mould seven inches wide and three inches high; put the cups and dome into a very slow oven, and give a slight colour; give to one-third of a pound of puff paste twelve rolls, and having rolled it one-eighth of an inch thick, cut twelve branches three inches long to form a palm tree, and bake them very pale. All the details being ready, have a dome mould ten inches wide, forming a very round half of a globe, oil the inside slightly and wipe it with a cloth, then spin within from the pan a very white sultan rather thick, that it may support itself; take it from the mould when cold and spin a second, spin on the forks (if you have time) eighteen small domes one inch and three-quarters wide, if not, make three boilings of sugar; form from this sugar, by rolling it in a bale, nine globes one inch and three-quarters diameter, and to form them very round, roll them near a heated stove; when thus prepared, cut each of these through the centre with a sharp thin knife, which thus makes the eighteen domes, and place on the top of each a small ball a quarter of an inch wide, and fasten them by the heat of the charcoal: then make with spun sugar a sort of *aigrette* (or plume) four inches high and two inches wide, expanding at the top, present the bottom to the charcoal, and stick it upright on the centre of the dome of spun sugar; groupe this *Sultane* thus: trim the boards of *Pâté d'Office* round, mask the edges with white of egg, and roll them in almonds chopped and coloured green, or pistachio-coloured sugar in grains; dip the ends of the palm branches in the white of egg, and lay them neatly on the green almonds (see these ends in the design, No. 2, Plate XXI.). Cut an inch off the length of the large column; stick on the centre of the stand the basket, in which fasten the column upright, round which stick the dozen branches thus: divide the diameter of the column by four branches crosswise, and between each stick two others, in order to produce the effect of the head of a palm tree, fix the small sheet on the top of the column and reverse one dome upon it to form a cup, place it

quite upright, and to fix it dip in the caramel the small end of the column, previously cut off, stick it within and on the bottom of the dome, and fasten on this stand, the smaller dome of almond paste quite level, and forming a cup, which fill with whipt vanille cream; raise gently the second sultan and place it correctly on the edge of the first, that when thus united the two should represent a perfect globe; fill the almond cups with whipt cream, and lay on them the small domes, and place them to garnish the circumference of the upper board; the lower one being garnished with almond cakes with chocolate icing; the interior of the globe can be filled with a bouquet of spring flowers, which, arranged with taste, create a pleasing effect.

Sultane formant le Turban, No. 3—(Sultan in the form of a Turban).

Have a mould nine inches square, shaped like the half of a cushion; cover the outside of the mould with a sheet of almond paste, and colour it slightly in a slow oven; the cushion will require two of these; when cold, stick it on a round or square sheet of *pâte d'Office* twelve or fourteen inches wide; spin from the pan a sultan of a gold colour on a dome mould twelve inches high and nine inches wide; spin with the forks (see *Sultane formant l'Archivolte*) four boilings of very white sugar, and with it form the drapery round the foot of the sultan, to form the turban; in the centre of which place a large crescent with a plume (see the design), and on the top of the dome fix a large crown; all these ornaments should be formed of very white spun sugar; when thus completed, raise the sultan from the mould, and fix it on the cushion; the inside of which is filled with Chantilli cream; place at the four corners a tassel of spun sugar; the supports of the board of *pâte d'Office* are of *pains à la Duchesse* glazed with caramel; and the support of the lower board is shaped like a basket; the three boards are decorated with small white pastries, or else with almond paste coloured rose or lilac; the garnish of the lower board is of *madeleines* (see that article) striped with red and white icing, or lilac and white, according as the edges of the sheets are coloured which form the steps. Instead of masking the mould for the turban with sugar, it may be done with a sheet of sky-blue or rose-coloured almond paste: the decorations then being of white or gold spun sugar: both methods possess much elegance.

Sultan en Cascade—(Sultan in the form of a Cascade).

Make a board of *pâte d'Office* twelve inches wide, and a large column nine inches high and two inches thick; spin from the pan with very white sugar a sultan on a mould ten inches wide and three inches high; spin a second on a mould six inches wide and three inches high; likewise a dome six inches wide and two inches high; then make two or three boilings of sugar, which spin with the forks; place on the board a vase or cup of almond paste eight inches wide and two inches high, in the centre of which a hole should be cut out two inches and a quarter wide; stick the column therein upright, and fill the interior with whipt coffee cream; make a hole in the larger sultan two inches and a quarter wide, place it over the sheet of *pâte d'Office*, so that it covers the cup of almond paste; then fix the second sultan on the largest, which thus forms a *gradin* or step; then fix neatly the sultan to form a cup, in the centre of which place upright a sort of jet of water in white spun sugar, six inches high and two inches wide around

it place sheets of sugar four inches high, in imitation of sheets of water, as also sheets of sugar down from the edge of the cup, creating the effect of a cascade; in the same manner place spun sugar round the second sultan, and serve immediately: instead of making these sultans of sugar, they may be formed of white almond paste, or coloured rose, green, or sky blue.

Flan à la Portugaise—(Flan, custard; Portuguese mode).

Choose thirty-six of the handsomest from among a hundred pippins; take out the cores with a root-cutter; turn them very even, and put them in a large stewpan with sufficient water to cover them, adding the juice of two lemons, and six spoonfuls of pounded sugar, to keep them white; when eighteen are thus prepared, put them in a preserving pan, with three-quarters of a pound of sugar, the rind of two lemons thinly peeled, and water sufficient to boil them easily; whilst these are boiling, prepare the remainder the same way, watching those on the fire, as they should not be quite done, then take them out on a large dish to drain; place the other apples in the same syrup, and during their boiling, peel, quarter, and core the remainder; take up the second eighteen whilst they are firm; throw into their syrup the quartered apples, cover and boil them until they are quite dissolved, then stir them with a wooden spoon over a strong fire to reduce them quickly, and add a pot of apricot jam, and a quarter of a pound of fresh butter; pass the marmalade through a sieve; build a croustade of nine inches diameter, and five or six inches in height, of the thickness of a *pâté chaud*, and of the same paste; set it on a baking sheet; mask the bottom with a fourth of the marmalade, on which lay twelve of the whole apples, the interiors of which are filled with apricot jam; mask these again with a third of the marmalade, and place on it twelve apples as at first; then a layer of marmalade, with the remaining apples, which again cover with marmalade; pinch and decorate the crust, and surround it with a pasteboard as described (see Pl. XVI.); put it into a quick oven, and cover it an hour after, that the top may receive a fine red tint; give it two hours' baking; take it from the baking sheet with a large slice, and glaze the crust with some very clear apricot jam, and mask the top with a pot of apple jelly cut in slices; serve on a napkin: these pieces may also be served with a meringue on the top; for this purpose prepare half of the recipe for *meringue à la Parisienne* (which see), and lay it on the top just before serving it; or if for cold, serve it with a dome of spun sugar, which produces a fine effect: the tops of the apples may be decorated with green grapes, preserved cherries, pistachio kernels, and currants, but simply glazed, or meringued, is preferable: the crust may be glazed in the oven with sugar, but the best method is with apricot jam.

Flan à la Suisse—(Swiss mode).

Put in a large stewpan a little more than two quarts of good milk, and eight ounces of fresh butter; when it boils, take it off, and add from eighteen to twenty ounces of fine-sifted flour, and work well with a wooden spoon; the paste should be somewhat soft, and not lumpy; dry it four or five minutes over a moderate fire, change the paste into another stewpan, mix with it six ounces of fresh butter, and one pound of Gruyère cheese grated, and a small Viry cheese, a large pinch of

concassée pepper, twice as much pounded sugar, four eggs, and when smooth add four more, six yolks, and four ounces of Gruyère cheese cut in dice; the whole, when well blended, should be of the consistency of the *pâté à choux*, if not, add an egg or two more; whip six whites very firm, and put them to the preparation, with six spoonsful of whipt cream; turn the paste whilst it is hot into a large croustade like the preceding, but surround it with three sheets of buttered paper, to afford it by this means at least eight inches' height; put it in a slow oven, and give it from two to two hours and a half baking: it receives a fine effect from the baking, and cracks like the brioche; serve on leaving the oven.

Flan à la Milanaise—(Milanese mode).

Put in a large stewpan a little more than two quarts of good milk, with two ounces of butter; when boiling, work in as much rice flour as will make a paste of the thickness of *crême pâtissière*, but somewhat firmer; reduce this cream for five minutes, and change it into another stewpan; mix with it six ounces of fresh butter, a small Viry cheese, and one pound and a half of Parmesan cheese grated, add four eggs, a pinch of mignonette pepper, twice as much pounded sugar, four more eggs, and four yolks; when mixed, it should be of the consistency of a soft *pâté à choux* paste; whip six whites of eggs very firm, and add them to the paste, with six spoonsful of whipt cream; put it in a *croustade*, and finish as above.

Flan à la Parisienne—(Parisian mode).

Cut fifty ripe pippins in quarters, peel and put them in a large stewpan with ten ounces of butter, four ounces of pounded sugar, and a pot of apricot jam; place them over a moderate fire, with fire also on the cover; sweat the apples thus for some minutes only, that they may be softened without breaking; have ready a preparation composed of one pound of Carolina rice, eight ounces of fresh butter, eight ounces of sugar, on which the rind of a fine lemon has been rasped, a pinch of salt, and about two quarts of milk; with these, proceed as directed in the article *Timbal de Ris* (which see); when done, mix eight yolks of eggs with it. Make a *croustade*, as for the *flan à la Portugaise*, lay at the bottom a fourth of the rice, and arrange on the rice forty-eight quarters of the apples (both should be cold); cover them with a third of the remaining rice, on which range again forty-eight pieces of apple; recommence the same process twice again, preserving forty-eight of the finest quarters for the top of the *flan;* the crust should be pinched and decorated; surround it with pasteboard as usual, and put it in a quick oven; after an hour's baking, cover it, that the top may retain a fine yellow colour; after two, or two hours and a half baking, take off the pasteboard, and if the crust remains soft, put it again into the oven for half an hour, or as may be sufficient; mask the top with apple or currant jelly, or apricot jam, which latter also should mask the crust.

Flan Parisienne aux Abricots—(Parisian mode, with Apricots).

Divide in half sixty fine ripe apricots of a red colour; blanch them in half a pound of sugar and two quarts of water; as soon as the skin comes off easily drain them on dishes, take the skins from them, pass

the syrup through a sieve, and reduce it to a jelly, as usually done: make a preparation of rice, as the preceding, but add to it twelve ounces of muscadel, or Smyrna raisins, or currants; arrange the rice and apricots as directed above, pouring on each layer two or three spoonsful of the syrup, or else preserve it to mask the *flan* at the moment of serving; but the best method is to mix it with the fruit; peaches, plums and cherries may be thus served; or it may be meringued as the *Flan à la Portugaise*.

Flan à la Turque—(Turkish mode).

Wash in several lukewarm waters one pound and a half of Carolina rice, and set it on with cold water to blanch; as soon as it boils strain it on a sieve, turn it afterwards into a large stewpan, with three quarts of milk, one pound of butter, one pound of sugar, on which the rind of an orange or lemon has been rasped, and a grain of salt; put the pan over a moderate fire, that the rice may swell by degrees, but yet be kept whole; stir it a little, and add one pound of currants, washed and dried, adding twelve yolks of eggs, and some spoonsful of whipt cream, until the preparation becomes somewhat soft; if not, add a little more cream, after which, mix the twelve whites of eggs whipped with it; turn the whole into a crust prepared as the former, put it into a moderate oven, and give it two hours and a half baking: when ready to serve, glaze it with a salamander, and serve immediately; it may be made without the currants.

Flan de Pommes de terre—(Flan of Potatoes).

Roast thirty fine potatoes in the ashes, peel and take away all the black particles, weigh three pounds of the inside, and pound them with one pound of fresh butter; when well beaten, add twelve yolks of eggs, one pound of pounded sugar, two ounces of candied orange-flowers pulverized, a good pinch of salt, some whipt cream, and the whites of twelve eggs whipt firm; pour the whole into a crust like the preceding, and put it into a moderate oven for two hours, or more if necessary; glaze it and serve.

Flan de Marrons—(Flan of Chestnuts)

Is the same as the last article; using three pounds of the inside of Lucca chestnuts roasted, in place of potatoes.

Flan de Nouille à la Vanille—(Flan of Nouilles with Vanille).

Simmer slowly for twenty minutes in three quarts of milk four sticks of vanille, strain and put the milk again over the fire; when boiling, throw in the *nouilles* prepared with the yolks of twelve eggs (as directed in Part IV.); some minutes after add one pound of butter, one pound of fine sugar, and a pinch of salt; stir it with a wooden spoon, place the stewpan over some live ashes, and let it simmer until the *nouilles* swell and become soft, and the whole preparation of the usual consistence; add twelve yolks of eggs and some spoonsful of whipt cream; whip the twelve whites, mix them, and finish as before.

Flan de Vermicelle aux Citrons—(With Vermicelli and Lemon Peel).

Rub on one pound of sugar the rind of a ripe lemon; put this sugar into three quarts of boiling milk, and by degrees add one pound and a half of vermicelli; when it has boiled for some minutes, add twelve ounces of butter, place the stewpan over a slow fire, that the vermicelli may swell properly; when sufficiently boiled, add a pinch of salt, twelve yolks of eggs, and some spoonsful of whipt cream, to render the preparation soft; whip the whites, and terminate the operation as usual.

Flan de Crême Pâtissière au Chocolat—(Of Chocolate Cream for Pastry).

Throw into three quarts of boiling milk a stick of vanille and twenty-four ounces of chocolate, let it infuse for a quarter of an hour, and strain it through a napkin; the chocolate will remain entire at the bottom of the stewpan, although dissolved; mix some of the infusion with it, and pour it into a small basin; mix in a stewpan three-quarters of a pound of flour with four whole eggs, and twelve yolks; pour into it by degrees the infusion and a pinch of salt; put the stewpan on a moderate fire, and stir continually; when it begins to thicken, take it from the fire to mix it, that it may not be lumpy; add eight ounces of pounded sugar, six ounces of fresh butter, and dry it for fifteen minutes, stirring it constantly, that it may not stick to the bottom; when it is cold, add the chocolate, and six ounces of ratafia biscuits broken; the preparation should be of the thickness of the *crême pâtissière;* if not add some spoonsful of whipt cream; the whites of eggs being whipped strong, mix them with it, pour the whole into a croustade, and follow the customary process: all sorts of *crêmes pâtissières*, as described in the articles relating to them, may be thus used.

Flan Anglo-Français—(English and French mode).

Make a *crême pâtissière* as the above, flavoured with vanille only; when it is thickened, add six ounces of fresh butter, six ounces of pounded sugar, six ounces of bitter almonds pounded, four ounces of currants well washed and dried, four ounces of muscadel raisins, stoned and divided in half, one ounce of candied citron cut in fillets, half an ounce of candied orange-flowers, half of a nutmeg grated, a pinch of salt, and a glass of Sherry: this preparation should be as soft as the preceding; whip the twelve whites, mingle them perfectly with the cream, which afterwards pour into the croustade, and finish in the usual manner.

Observations on Soufflées.

The baking of this *grosse piece* is very troublesome, from the extreme delicacy of the preparation, which requires a particular time for its completion; and again, because this completion cannot be obtained but with difficulty; for every oven has a different influence on the operation; if a *soufflée* is at its perfection five minutes only before serving it, these five minutes are sufficient to detract from that enticing appearance which characterises them, and which forms their merit and qualification; whilst, on the contrary, should the oven not give the perfect finish until

five minutes after it is required to be served, then not being thoroughly done, the *soufflée* loses in a moment those attractions which excite the epicure; again, the lapse of time from the first to the second course has much influence on the *soufflées;* the second course will sometimes leave the kitchen with a difference of time varying from twenty to thirty-five minutes, and certainly in this space the *soufflées* must fail, unless we can prevent it; if we hasten its baking by placing about it a border of hot coal (for it is from the floor of the oven that the *soufflée* receives its baking), then, although the *soufflée* is baked with more quickness, it has no longer the same consistence, and loses still more quickly the beauty which at first sight is so attractive; to avoid all this, the *soufflée* should never be served but as a remove for the roast, or *grosses pieces:* then the *soufflée* can receive its perfect baking, as a quarter of an hour more or less may be given it as required, without injuring the regularity of the service, and, being thus promptly served, will be relished; sometimes it does not appear on the table, but is handed round *en assiette volante.*

Another important remark is, that the croustades should not be too high, for this influences singularly the success of the piece; if, instead of making them eight inches wide and seven inches high, they were on the contrary twelve inches wide, and from three to four inches high, *soufflées* baked in such crusts will be always beautiful; for the preparation receiving a greater extent of heat from the bottom is sooner done; but what is of more advantage still is that the *soufflée* is less susceptible of falling, and preserves its lightness; when the oven fails in its heat, or the *soufflée* is delayed, put it on a trivet, with a few live coals under it, as it requires more heat below than above.

Soufflée Française à la Vanille—(With Vanille, French mode).

Put two sticks of vanille into three quarts of boiling milk; when a fourth of it is reduced, strain it through a napkin into a large stewpan; wash in warm water one pound of Carolina rice, blanch it with cold water, and having boiled some minutes, strain it through a sieve; put it into the infusion of vanille, and set it over the fire; when it boils set it over some live ashes that the rice may burst slowly (but with no fire at the top); when it has simmered three-quarters of an hour, add one pound of pounded sugar, half a pound of fresh butter, and a pinch of salt; (too much butter in these preparations is hurtful, as, being of an oily nature, it serves but to hasten the falling of the *soufflées,* as its richness does not altogether depend on the butter, but the correct blending of the different bodies it is composed of;) stir the whole well, let the rice continue to simmer for a good hour, after which the grains should be soft to the finger; then rub it through a tammy, like a *purée;* put this cream of rice into a large stewpan, and place it over some ashes to keep hot: whip sixteen whites of eggs; when firm take the cream from the fire, and work into it sixteen yolks of eggs; the preparation should be of the consistence of *crême pâtissière,* and if not, add whipt cream until it is so; then work in a fourth of the whites, and afterwards add the remainder, mixing it lightly like a biscuit paste; pour it into a croustade previously baked, twelve inches wide, and three inches high; surround it with three sheets of buttered paper, which should rise three inches above the crust; put it into a moderate oven for two hours or two

hours and a half baking; when ready to serve, lay live cinders on a baking-sheet, move the *soufflée* from the oven on to them, to keep it from falling, mask it with pounded sugar, and glaze it with a salamander, or serve with sugar unglazed; carry it thus to the dining-room door, lift it with a large slice on to a dish with a napkin, take off the paper round the soufflée, and serve. This cream of rice having more consistence, and sustaining itself better than the potato-flour, or even the flour from rice or chestnuts, is much the best material for *soufflées*, notwithstanding these flours are excellent, from this consideration, that in a short space of time the preparation may be marked off, whilst, by the mode above detailed, two hours at least are required; but the preference must be given to the rice cream withal. The same details are required in the marking off all the soufflées which follow.

Soufflée Française au Café Moka—(Soufflée of Coffee, French mode).

Roast twelve ounces of Mocha coffee; as soon as it has received a red colour, throw it into three quarts of boiling milk; cover, and let it infuse nearly half an hour; strain through a napkin, and finish as above, but without the vanille.

Soufflée Française au Cacao—(Of Cocoa).

Set over a moderate fire in a preserving-pan, twenty ounces of cocoa, toss it up from time to time that it may roast like the coffee, then put it into five pints of boiling milk, and add a stick of vanille; cover it, and half an hour afterwards strain it through a napkin, and terminate the process as usual.

Soufflée Française au Chocolat—(Of Chocolate).

Throw into four pints and a half of milk whilst boiling a stick of vanille, and twenty ounces of good cake chocolate; infuse it for half an hour, and pass the milk through a napkin; stir the chocolate remaining at the bottom of the stewpan with a wooden spoon until it forms a smooth paste, which mix afterwards with the infusion, and finish the operation in the accustomed manner: this *soufflée* is more delicate than any of the rest, and requires, on leaving the oven, to be served without the least delay.

Soufflée Française au Thé Heysvenskin—(Of Hyson Tea).

Throw three-quarters of an ounce of hyson tea into nine half-pints of boiling milk, let it infuse for a quarter of an hour, strain, and finish as above.

Soufflée Française au Punch—(Of Punch).

Make an infusion of tea as above, and when the preparation is marked as directed, at the moment of mixing the yolks, add a glass of good arrack or rum, and the juice of two lemons; finish as usual.

Soufflée Française à la Fleur d'Orange nouvelle—(With fresh Orange Flowers).

Throw two ounces of fresh-gathered orange-flowers into nine half-pints of boiling milk, cover the infusion, and at the end of twenty minutes pass it through a napkin, and proceed as usual.

Soufflée Française à la Fleur d'Orange pralinée—(With candied Orange Flowers).

Throw two ounces of candied orange-flowers into two quarts of boiling milk, infuse them for twenty minutes, strain, and finish as usual.

Soufflée Française à la Fleur d'Orange grillée—(With Orange Flowers caramelled).

Put half a pound of pounded sugar in a preserving-pan over a slow fire, make it melt as for a *nougat*, stirring it gradually as it melts; as soon as its ebullitions become of a red tint take it from the fire and throw into it two ounces of candied orange-flowers, which mix like a *nougat;* when cold, add to it half a pint of boiling milk, place the pan on some hot cinders to dissolve the sugar by degrees, pass it afterwards through a napkin, and mingle it with the preparation, which mark off as usual, but with the difference of using eight ounces of sugar only, as eight ounces have been boiled.

Soufflée Française au Caramel Anise—(With Caramel and Aniseed).

Run down, as above, half a pound of sugar to a caramel, throw into it two ounces of star aniseed; the sugar being again cold, dissolve it as above, and finish by the same process.

Soufflée Française aux Macarons Amers—(With bitter Macaroon Biscuits).

Break twelve ounces of bitter macaroons, and throw them into nine half pints of boiling milk, cover the infusion for half an hour, strain through a napkin, and employ it as usual, with this difference, that six ounces of sugar must be allowed for the macaroons, and so much less put into the preparation.

Soufflée Française aux Macarons Avelines—(With Macaroon Biscuits of Filberts).

Proceed exactly as above, but when you have not this sort of macaroons, roast four ounces of filbert kernels, and when of a light brown colour leave them to cool; pound them, moistening them gently with a little water, that they may not become oily, then put them into nine half-pints of boiling milk, with three-quarters of a pound of sweet macaroons broken.

Soufflée Française aux Amandes amères—(With bitter Almonds).

Pound four ounces of bitter almonds perfectly, moistening them from time to time, throw them into nine half-pints of boiling milk, with three-quarters of a pound of sweet macaroons; cover the infusion, and fifteen minutes after strain it through a napkin, and finish as by the process detailed in the article *Soufflé à la Vanille*, putting but ten ounces of sugar in this preparation, on account of the sugar in the macaroons: the *soufflée* of filberts is thus prepared.

Soufflée Française aux Pistaches—(With Pistachio kernels).

Pound half a pound of pistachio kernels with two ounces of candied citron, and a quarter of an ounce of bitter almonds; infuse the whole in

nine half-pints of boiling milk, let it remain from fifteen to twenty minutes, strain and employ it as usual; when the preparation is ready to receive the whipt whites, add essence of spinach rubbed through a silk sieve, sufficient to colour it (see the article Green Almonds); throw pounded sugar over the *soufflée*.

Soufflée Française aux quatre Fruits—(With four Fruits).

Take a piece of sugar of one pound weight, rub the rind of a fine ripe orange on it; and as the sugar becomes coloured rasp it off with a knife; rub only the mere outside, for the white skin within would give much bitterness to it; rub in the same way a small quantity from a lemon, a citron, and a Seville orange, all ripe; put this sugar into nine half-pints of nearly boiling milk, and terminate the operation as usual.

Soufflée Française au Cédrat—(With Cedrata).

Rub the rind of a fine citron on a pound of sugar, as above, and finish as usual; proceed in the same manner with oranges, lemons, &c.

Soufflée Française au parfait Amour.

Rub on one pound of sugar the rind of a lemon, and a cedrata; put this sugar into milk nearly boiling, adding twelve cloves broken; infuse for half an hour, and finish as before.

Soufflée Française à la Menthe—(With Mint).

Have some freshly-gathered mint, put it into milk nearly boiling, with the rind of a lemon thinly peeled; the infusion being made, pass it through a napkin, and finish the operation as before directed.

Soufflée Française au Marasquin—(With Marasquine).

Make the preparation according to the rule, but without any flavour; add (the moment of mixing the whites) half a pint of maraschine. The soufflée of rum, noyau, and other *liqueurs*, are thus prepared.

Soufflée Parisienne aux Pommes de Rainette—(With Pippins).

Peel, quarter, and mince thirty-six pippins, boil them with half a pound of sugar, the rind of a lemon, and half a pint of water; the marmalade being well reduced, put it in a large stewpan; whip very firm eighteen whites of eggs, in which mix one pound of pounded sugar, as for meringues, and mingle it with a fourth of the marmalade, which again mix with the rest, forming a kind of *soufflée* without flour or butter, give it nearly an hour's baking in a *croustade* prepared as directed; serve with pounded sugar, and not glazed. This *soufflée* is of perfect richness and flavour, but from the delicacy of its preparation difficult to succeed in; the essential point is to have the apples well reduced, and be perfectly mingled with the eggs. M. Carême advises the use of the *four de Campagne*, and recommends them for the transmission of the *soufflé* from the kitchen to the dining-room, and their utility is obvious.

Soufflée Parisienne aux Abricots—(With Apricots).

Divide in half four dozen fine ripe apricots, dress them in a syrup of twelve ounces of sugar, reduce and rub them through a sieve, whip

eighteen whites of eggs, mix with them three-quarters of a pound of pounded sugar; blend two spoonsful of this mixture with the apricots; when quite smooth mingle the remainder gradually and gently, bake it for an hour in a crust as usual, in a moderate oven: if this *soufflée* is required when the apricots are out of season, rub two pounds of apricot jam through a sieve, reduce it, add eighteen whites, and one pound of pounded sugar only.

Soufflée Parisienne aux Fraises—(With Strawberries).

Pick a good basket of ripe strawberries, break and rub them through a tammy, mix one pound and a half of sugar with eighteen whites of eggs whipped, blend them with the *purée* of the strawberries; pour the preparation into a croustade as usual, and finish as before; proceed thus also with raspberries, gooseberries, plums, &c. As this sort of *soufflée* is difficult to succeed in, they may be made in the following manner: make one-half of the preparation of the *Soufflée Française* as previously directed, but put only eight yolks of eggs, and a little sugar, then add it to either of these three last recipes, but do not mix the whole until about to put the soufflée in the oven.

Soufflée de Fecule de Pommes de Terre—(Of Potato Flour).

Prepare any of the infusions described for the Soufflées Françaises; put in a stewpan eight ounces of potato-flour and four ounces of fresh butter; stir these to form a paste that may not be lumpy; then pour in a little of the infusion to dilute the whole, add the remainder gradually with a pound of pounded sugar and a grain of salt; set it over a gentle fire, stirring it continually with a wooden spoon; when it thickens, take it from the stove to blend it more easily, return it to dry for a few minutes; when taking it from the fire, mix with it sixteen yolks of eggs, and if not of the consistence of Crême Pâtissière, add a little more of the infusion, until it becomes so, then mingle the sixteen whites well whipped with it very lightly, and pour it quite hot into a croustade of the same size as the preceding (see Soufflée Française à la Vanille), and in a moderate oven give it an hour and a half's baking, serve with sugar on the top, glazed or not. Soufflées of rice-flour, or chestnut-flour, are prepared as above, adding some whipt cream to them: it is important not to delay the soufflée when thus prepared, but bake immediately, if not the eggs relax, and decompose the soufflée in such a manner that the baking loses its proper effect on it.

Fondus au Fromage Parmesan—(From fondre; to melt).

For eighty cases, put in a middling-sized stewpan one pound of fresh butter and eight ounces of potato-flour, stir them well together; add two pints and a half of cream nearly boiling, one pound of Parmesan cheese grated, half a pound of Gruyère cheese grated, a tea-spoonful of mignonette pepper, and a spoonful of sugar pounded (this last is to soften the sharp flavour of the cheese); boil these over a moderate fire, stirring it always that it may not be lumpy, dry it yet some minutes; whip fifteen whites of eggs very firm, mix the fifteen yolks with the preparation, adding a plateful of whipped cream well drained; if not of the consistence of *crême pâtissière,* add a little good cream, blend the whites with it gently, and fill the cases, which should be arranged on a baking-sheet two inches apart; the cases should be quickly filled, and

put promptly into a moderate oven for from fifteen to twenty minutes' baking; it ought to be so arranged that the *fondus* go into the oven just as the company seat themselves at table; by this care the *fondus* will be ready always at the moment the second course has begun: the *Soufflées Parisiennes* of apples, apricots, pine-apples, &c. may be equally served in cases, as also all other sorts generally; and they are thus served when to be handed round: if the *soufflée* is only for an *entrêmets*, one-third of the preparation is sufficient.

Omelettes Soufflées.

Put in a small basin six yolks of eggs, and six ounces of pounded sugar, six bitter macaroons, a good pinch of candied orange-flowers pounded, and a grain of salt; when worked for some minutes, whip six whites of eggs, which mingle with the preparation; pour it into an omelette pan, in which are melted two ounces of fresh butter; when it begins to set, keep it stirring, and as it colours fold it together, and turn it out upon a silver dish; fold the ends underneath that it may be more round, and have a better appearance; put it into a moderate oven; when it has received a fine yellow tint, sift sugar over it, and glaze with a salamander; serve immediately (these omelettes are generally made in a *four de Campagne*); in that case, set the dish on some red cinders, and put the top on made lightly hot, but charged as usual, and as soon as the *omelette* has the desired colour, strew sugar on it, and glaze.

Omelette Soufflée à la Vanille—(With Vanille).

Chop half a stick of vanille, pound it with two ounces of sugar, then sift it through a silk sieve; put this vanille sugar in a small basin with six yolks of eggs, six sweet macaroons broken, four ounces of pounded sugar, and a pinch of salt; terminate the operation as above.

Omelette Soufflée au Cédrat—(With Cedrata).

Rub the rind of a cedrata on a lump of sugar, scrape it off and dry it; break and mix it with as much other pounded sugar as will make up the weight of six ounces; work six yolks of eggs and six sweet macaroons with it, and a grain of salt, and finish as the first: *omelettes soufflées* with orange, lemon, or Seville orange, may be thus prepared.

Omelette Soufflée au Marasquin—(With Marasquine).

Put into a basin the same ingredients as for the first article, *Omelette Soufflée*, and work them well for some minutes, adding a table-spoonful of true Italian marasquin, and finish as before. *Soufflées* with the like quantity of rum are good eating: to make a large *Omelette Soufflée*, use double or triple the quantities. From the consideration that these omelettes can be completed in a quarter of an hour, they are very useful, but a *Soufflée* served in a silver case has the preference.

Observations.—This Sixth Part contains a series of large ornamental pieces, which assuredly produce the effect desired; for when *pièces montées* are not allowed to be served, these supply their place. It should be remarked that a *pièce montée* should never be served opposite a *pièce de fonds* (substantial or whole piece): these two pieces are too greatly opposed in appearance to be served together, for the one should be as light and elegant as the other should be solid, although possessing a good appearance; but it is still worse when a *pièce montée* is

served to match a dish of crayfish, or truffles, or a galantine, or ham: it would be desirable that these four things should be served on *socles* (stands), yet that would not prevent a *pièce montée* from being repulsive to the eye; assuredly these irregularities are disavowed by good taste, and epicures reject them; but it often happens (to the disgrace of the cook), because it is the fashion of the day to serve the table *en ambigu*, whilst formerly the two services succeeding each other promptly, and hot, delighted the guests around.

PART THE SEVENTH.

Of Large Pieces and Pièces Montées.

This part requires much adroitness, patience, taste and exact combinations; it is not sufficient alone to form garlands and small pastries of good appearance, but also to know what decorations will accord with each other, and that the whole be grouped tastefully together: it is for this reason that a pastrycook of the present day should possess somewhat of the skill of the architect; that his ideas may be more perfect, he should at least be acquainted with the details of the five orders of architecture; for by his knowledge his pièces montées, formed with columns, will have more truth and elegance, since the proportions which distinguish these orders would be employed; but the columns that more particularly belong to our style of decoration are the Doric, Ionic, and Corinthian; the columns of the Doric should be in height eight diameters; they may indeed be formed of six diameters only, for so the Greeks formed theirs occasionally; those of the Ionic nine diameters, and the Corinthian of ten diameters, as thus: if the column at its base be one inch in diameter, it should be ten inches in height, and they should be placed two inches and a half apart. We have the Gothic also, which is of great utility from the lightness of its details: the mode of forming the *Pâte d'Office* is given in Part IV. The *montants* (supporting pieces) are formed by rolling it out three-quarters of an inch thick, and with greater or less length, according to the proportions of the larger piece itself; dry them perfectly in a slow oven, for on this depends their whole strength; if for small pieces, half an inch in thickness is sufficient. The process of colouring the almonds and sugar in grains is given at the latter end of this part. The almonds and sugar form, in a great measure, the chief materials of the decoration, excepting the small and white pastries, which are more essentially the ornaments of these works: the rule is to give twelve rolls to the puff paste, and cutting out the half moons, rings, buttons, &c. from a sheet one-tenth of an inch thick only, mask them with pounded sugar and put them in a slow oven; as soon as their surface becomes very white, and that they are firm to the touch, take them from the oven. We have also moss, which gives a fine effect to ruins, rockworks, cottages, grottos, &c.; this is no other than a mixture of almond paste and pâte d'office in equal quantities, of a light or deep green, but made rather soft, and rubbed through a coarse hair sieve; this forms a sort of vermicelli, which serves for moss; divide it into small portions, which dry in the hot closet: it may be made from almond paste only, but it is apt to be brittle: it can also be coloured red, yellow, or green.

Harpe ornée d'une Couronne de Sucre filé, No. 1.—(Harp decorated with a chaplet and spun sugar*).

The Harp is of *Pâte d'Office* masked with rose-coloured sugar; the strings of white and yellow spun sugar: to form them properly, roll them lightly between the fingers and the table, otherwise they flatten and fall to pieces; these strings constitute the elegance of this piece; the pine-apple forming the crown should be made with deep caramel, the laurel wreath imitated with green biscuit, each leaf laid on one after the other, to form a perfect chaplet; a wreath of flowers should be executed in divers-coloured sugars, and placed as the design represents; the stand (socles) are of *Pâte d'Office*, masked with pistache-coloured sugar; the largest decorated with garlands of spun sugar rose-coloured; the garnitures are†, first, *choux* glazed with caramel, and dipped into chopped pistachios and broken sugar; second, mosaic tartlets; and third, *gateaux renversés*, glazed in the oven.

Lyre enlacée des Emblêmes d'Amour, No. 2.—(Lyre decorated with emblems of Love).

The Lyre is of *Pâte d'Office*, masked with rose, lilac, orange or citron tinted sugar; but rose is preferable; the star is glazed with caramel sugar, the quiver and torch should be of almond paste, slightly tinted lilac, the flame of the torch and arrows of rose-tinted spun sugar; and these latter suspended to the lyre by ribbons of white spun sugar, the strings of gold-tinted caramel; the rays of the star of white spun sugar, the border of the *socle* of small rings garnished with a green grape, preserved and drained; the three stands are made with German wafers; the larger garniture is of *Choux à la Mecque*, the next *meringue au gros sucre*, and filled with pistachio cream; the third of small *Genoises* glazed with caramel.

Mappemonde en Sucre filé, No. 3.—(Globe in Spun Sugar).

The Globe is of very white spun sugar; the Zodiac and small meridian of *Pâte d'Office*, covered with green or rose-tinted sugar, as also the vane on the top; the stand is of three sides (or feet) and coloured red, the rings around it garnished with fine preserved cherries, drained; the three *socles* are formed of *canapés*, masked with green almonds; the largest garnished with almond paste cups with whipt cream, and strawberries on the top; the second with small *nougats* from moulds; the third with square biscuits with rose-tinted icing.

Casque Français, No. 1.—(French Helmet).

When the helmet, which is formed of *pâte d'Office*, is fixed upon its

* Subjects of Plate XXII.:—

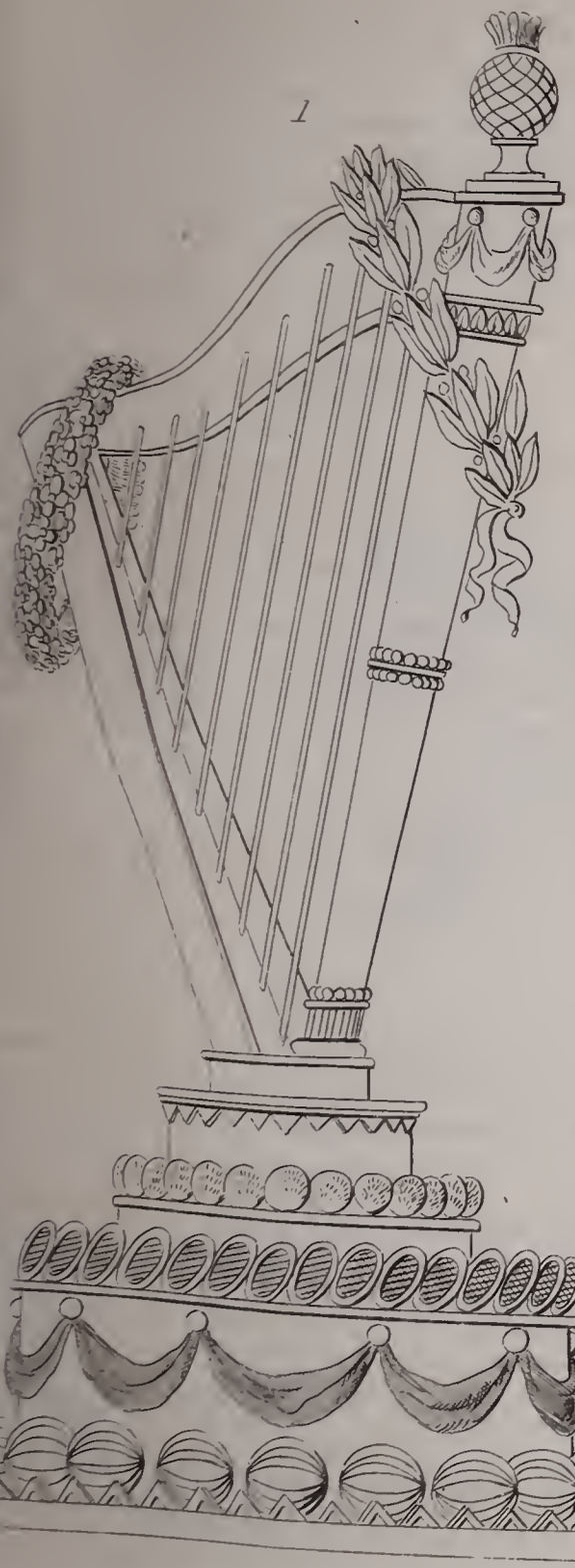
1. Harpe ornée d'une couronne de sucre filé.
2. Lyre enlacée des emblêmes d'Amour.
3. Mappemonde en sucre filé.

† See the details of the garnitures, named throughout, under their respective titles.

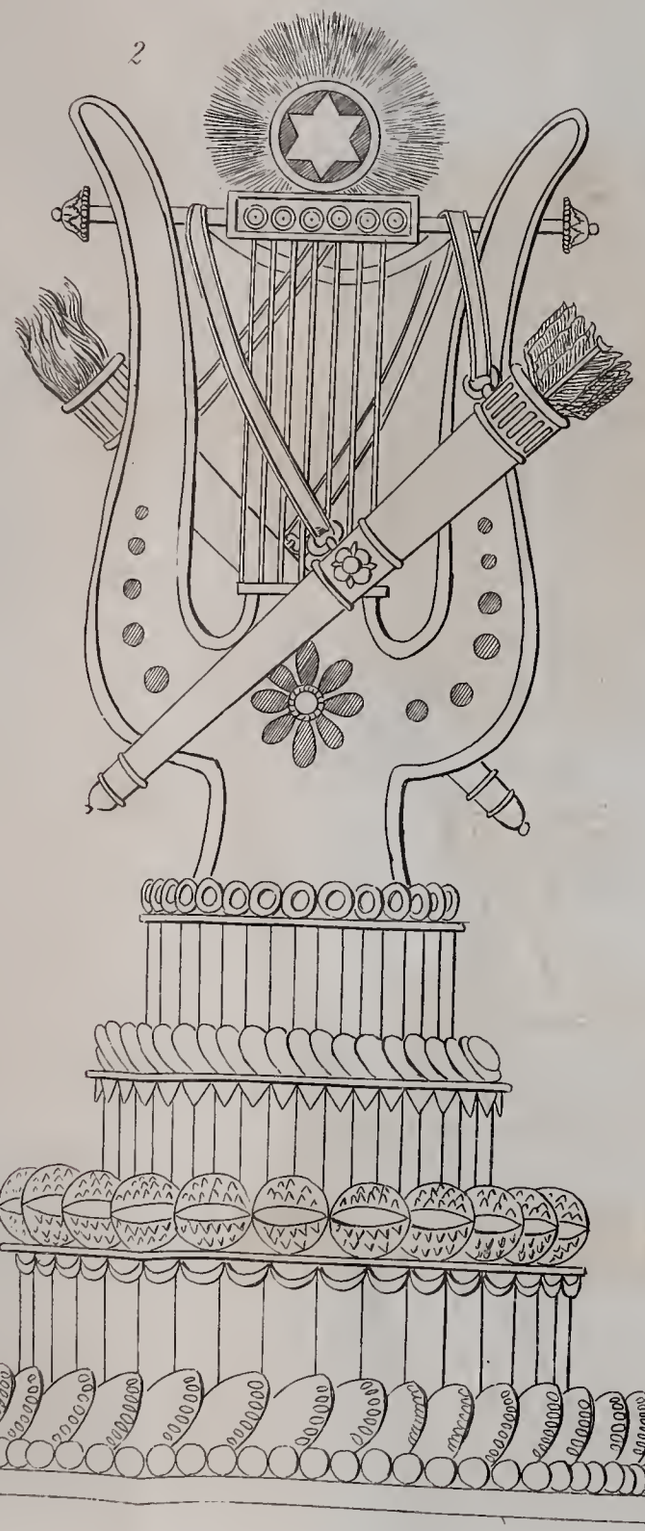
‡ Subjects of Plate XXIII.:—

1. Represents Le Casque Français.
2. Le Casque Romain.
3. Le Casque Grec.

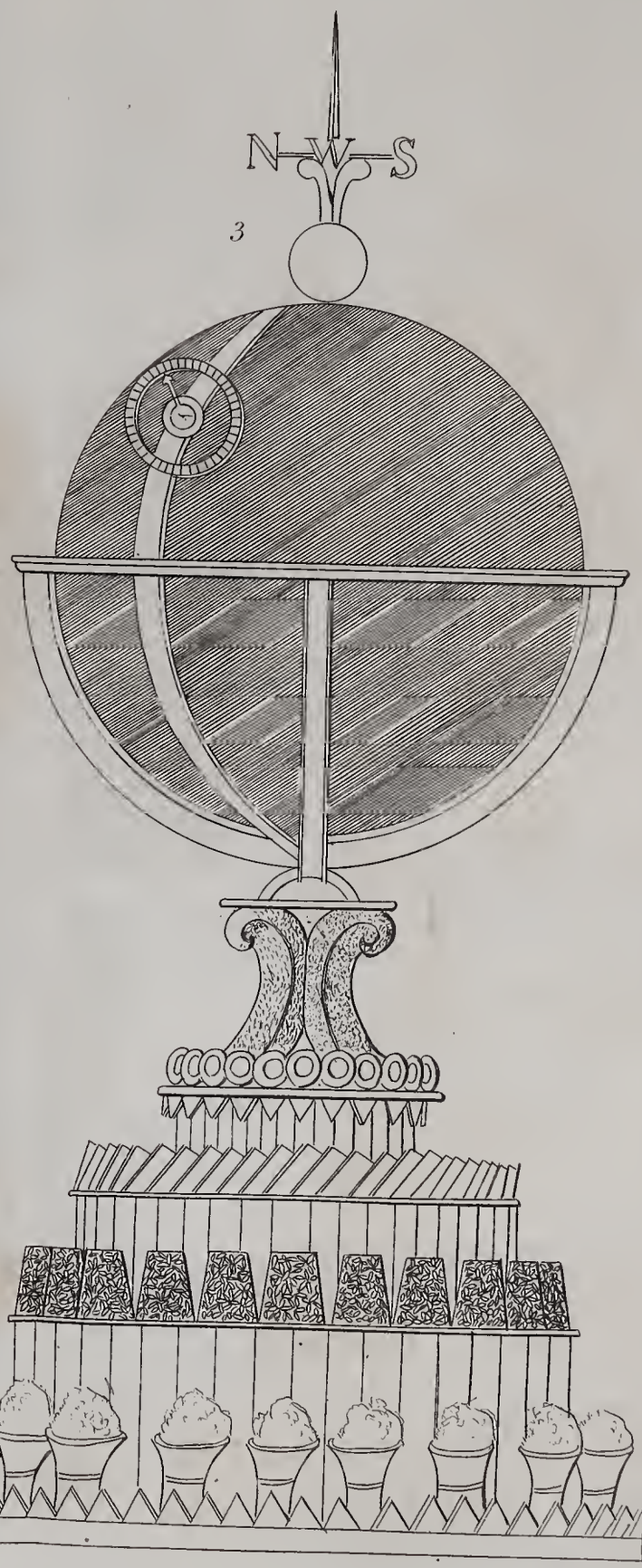
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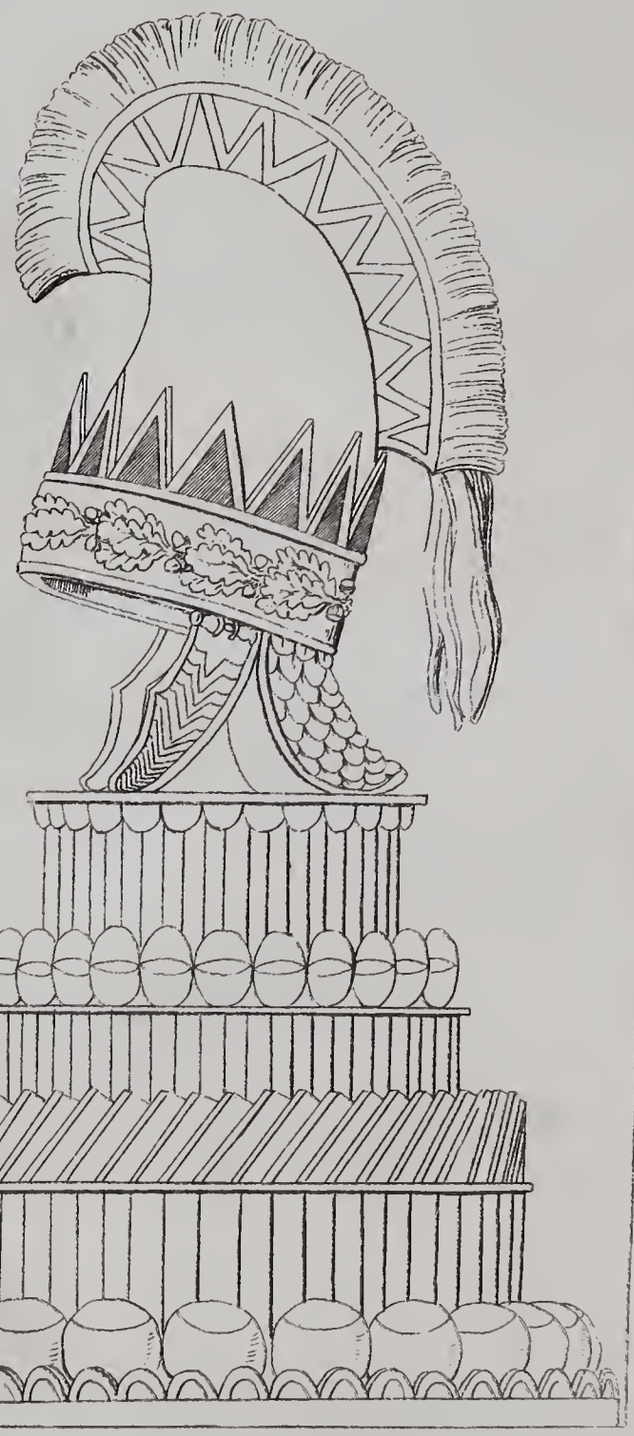
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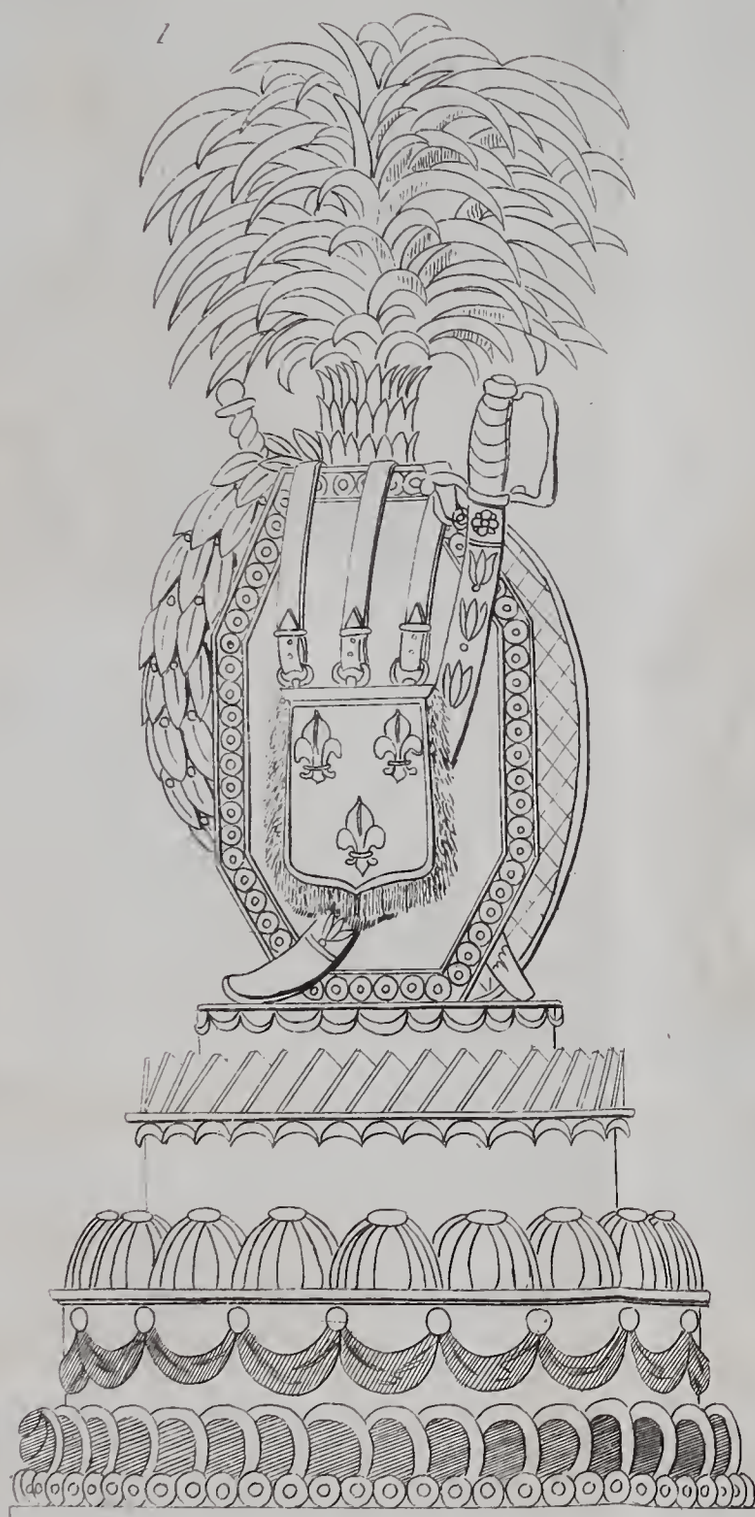
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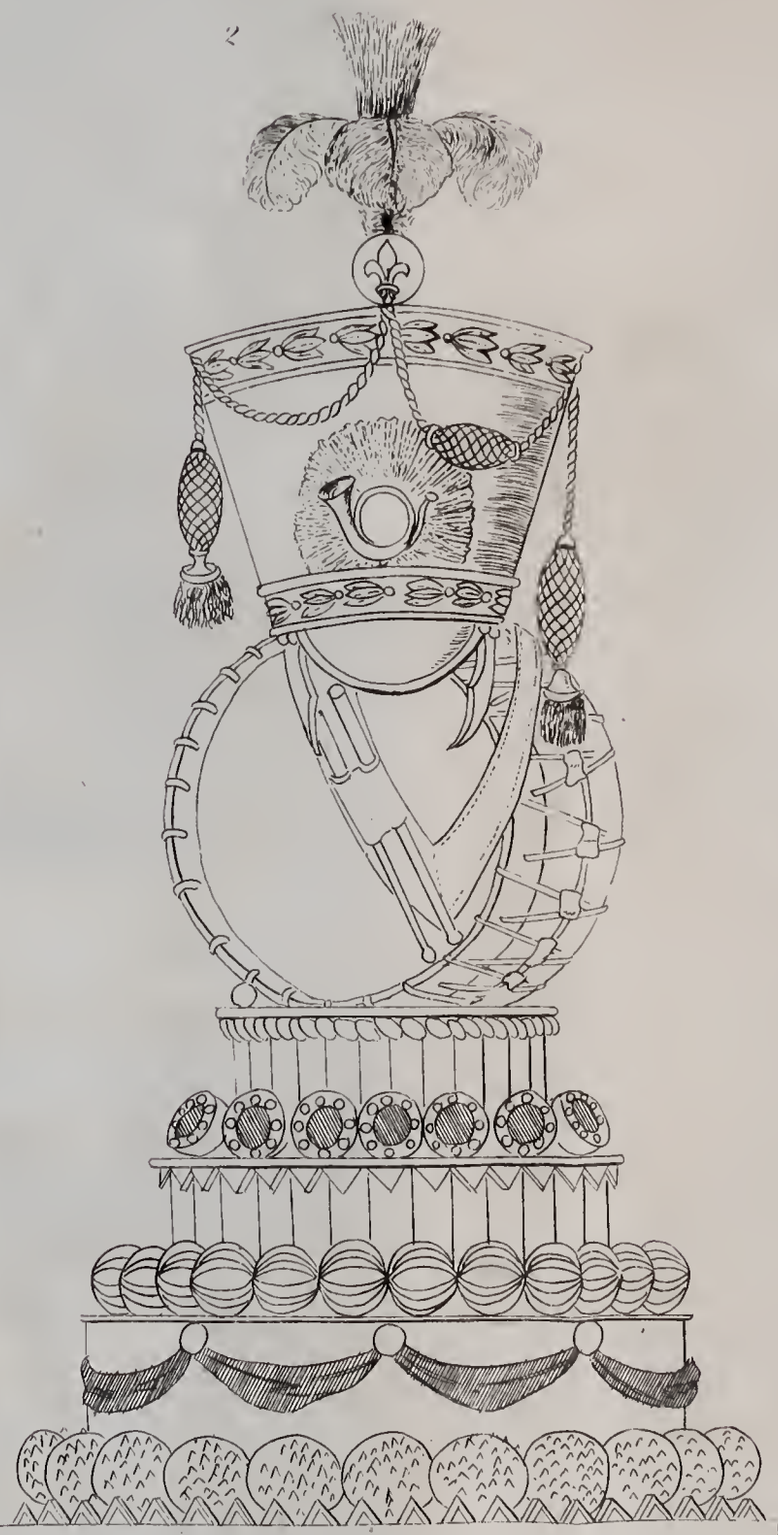
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stand, cover it slightly with a brush dipped in clear apricot jam, or quince or apple jelly, to render it brilliant; the horsehair is of deep coloured caramel; the plume is white; the wreath of green biscuits; the three *socles* are formed of Italian wafers; the garniture of the lowest board is of *Genoises* in half moons; of the next, *choux pralines aux Avelines;* of the upper *madeleines.* The *choux* may be replaced with meringues, with sugar in grains, and currants; or the *choux* may be glazed with caramel or rose-tinted sugar, and strewed with sugar in grains.

Casque Romain, No. 2.—(Roman Helmet).

This antique casque is more elegant than the French one; its fur has a more warlike appearance; it is, like the preceding, covered with apricot jam, or quince jelly; its visor is embellished with a medallion, inscribed with a cypher, and groups of laurel leaves; it is surrounded with a border of yellow spun sugar; its fur is of white spun sugar, which creates the finest effect sugar can produce; the three *socles* are of *nougat;* the upper one garnished with *petits pains à la Mecque;* the middle with *Genoises* in half moons pearled; the lower one with *gateaux à la Turque:* if at a marriage, this helmet may be served somewhat raised, and under the visor a little Cupid, in a rose of gum paste, may be placed.

Casque Grec, No. 3.—(Grecian Casque).

Mask it as above to render it brilliant; make the hair of white, yellow or rose spun sugar, surround it with a chaplet of oak leaves, cut either from biscuits, pistachios or green almond paste; the grand crown placed just above this wreath is composed of spun sugar, silver and gold; the three stands are formed of white puff paste; the upper one, surrounded with small meringues, on each of which place a preserved cherry well drained; the middle, with almond cakes glazed with icing; the lowest of *choux,* filled with chocolate cream. The six *grosses pieces* above described, with the nine following, are assuredly the most distinguished and elegant in this style of decoration.

Trophée de Guerre, No. 1*.—(Trophy of War).

This trophy is composed of a palm-tree of white puff paste; the two sabres and two shields are of *pâte d'Office,* one embellished with small buttons, the other with small rings or half moons; the centres masked with rose or yellow sugar; the sword handles are of yellow spun sugar, the sabretache is red or yellow; the fringe of yellow spun sugar, as are also the *fleurs de lis* composing its ornament; the three stands are of *nougat* of chopped almonds, the garniture of the upper is of *gateaux royaux* square; the second, *madeleines* glazed with caramel; the lowest, of tartlets *en mosaique:* the lower *socle* is decorated with garlands of white spun sugar; the body of the tree is masked with green almonds, as are also the points of the branches; sometimes buds of spun sugar may be mingled with the branches, or the whole may be made with spun sugar, which produces a brilliant effect; the chaplet is of green biscuit.

* Subjects of Plate XXIV.:—
1. Represents Le Trophée de guerre.
2. Le Schakot Français.
3. Le Trophée de marine.

Schakot Français, No. 2.—(The French Schakot).

The schakot is supported by a drum case, the braces of which are of spun sugar, as also the drumsticks; the remaining parts glazed, as the helmets preceding. The schakot is of *pâte d'Office* masked with light red sugar; the decorations are of green biscuit or almond paste; the tassels and the plate of deep coloured spun sugar; the plume of white spun sugar; the three socles are of *canapés* masked with red almonds; the garnishing of the lower stand is of *choux* caramelled, with chopped pistachios and sugar in grains; the middle of *gateaux renversés* meringued or glazed in the oven; the upper of petites bouchées pearled.

Trophée de Marine, No. 3.—(Naval Trophy).

Is composed of a barrel, a poop of a vessel, trident and mast, all formed of *pâte d'Office* masked with coloured sugar; a wreath of laurel, and chaplet of coloured paste, axe and anchor the same; flag and sails of spun sugar; the hoops of the barrel are of spun sugar; the three *socles* are of German wafers; the larger one surrounded with a wreath of spun sugar; the three garnitures are of small nougats filled with cream; *Genoises* in half moons as diadems; and *petits pains à la paysanne*. It is easy to perceive that the poop of the vessel can be figured only in profile, as also the barrel, which, instead of being round, should be oval, as it is necessary to build this trophy on a sheet ten inches wide at the utmost, otherwise this piece could not have a graceful appearance.

Trophée Militaire, No. 1*.—(Military Trophy).

A column occupies the centre, a globe in spun sugar crowning the summit, the laurel branches rising between the shield are of green almond paste or biscuit; the sabres, axes, and all other details of the trophy, are executed in *pâte d'Office* and masked with red or white sugar; the sash hung over the shield should be of silver spun sugar, and hung in the same manner over both shields; the three supports of the steps are of *canapés* glazed in the oven; the three garnitures are of almond paste cups with cream; *choux* glazed with sugar in grains, and Genoises in half moons pearled.

Casque Antique, No. 2.—(Ancient Helmet).

The fragment of a column on which the helmet rests should be fluted, and masked with rose-coloured sugar: the festoons decorating it should be of white sugar spun, as also the plume; the casque is of *pâte d'Office*, covered with apple or quince jelly; the chaplet and laurel branches are formed of pistachio biscuits, or light green almond paste; the berries of gold spun sugar; the three steps are of *pâte d'Office*, masked with white and striped with green sugar; the three garnitures are of *gateaux renversés* glazed in the oven; almond cakes iced with chocolate icing, and *choux* caramelled.

Trophée Moderne, No. 3.—(Modern Trophy).

In this trophy a fascine rises within the cuirasses, surmounted with a

* Subjects of Plate XXV.:—
1. Represents Un Trophée militaire.
2. Le Casque antique.
3. Un Trophée moderne.

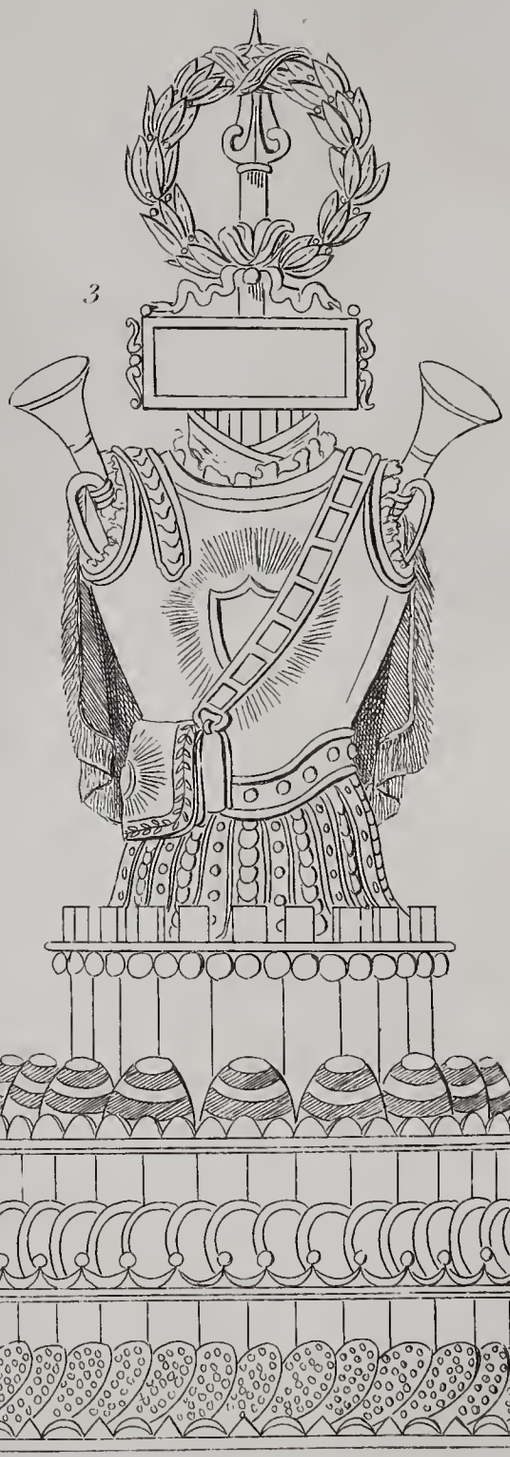
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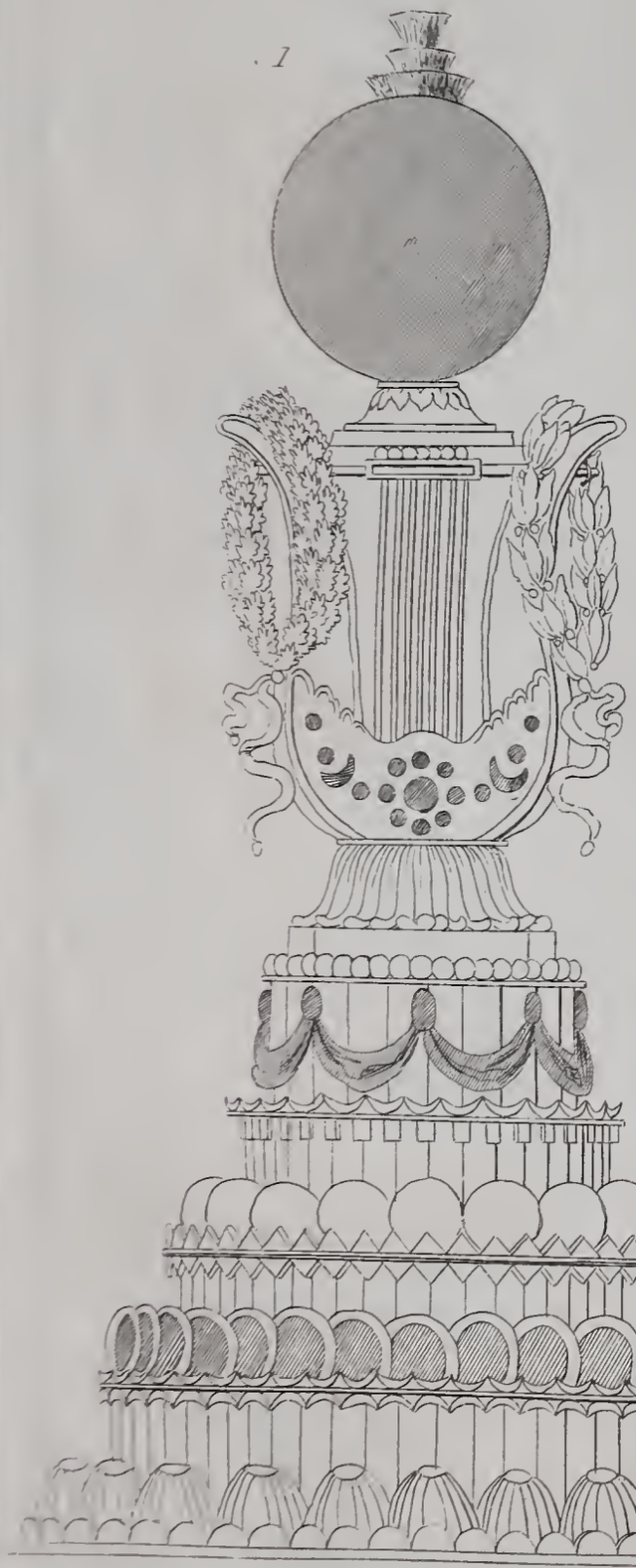
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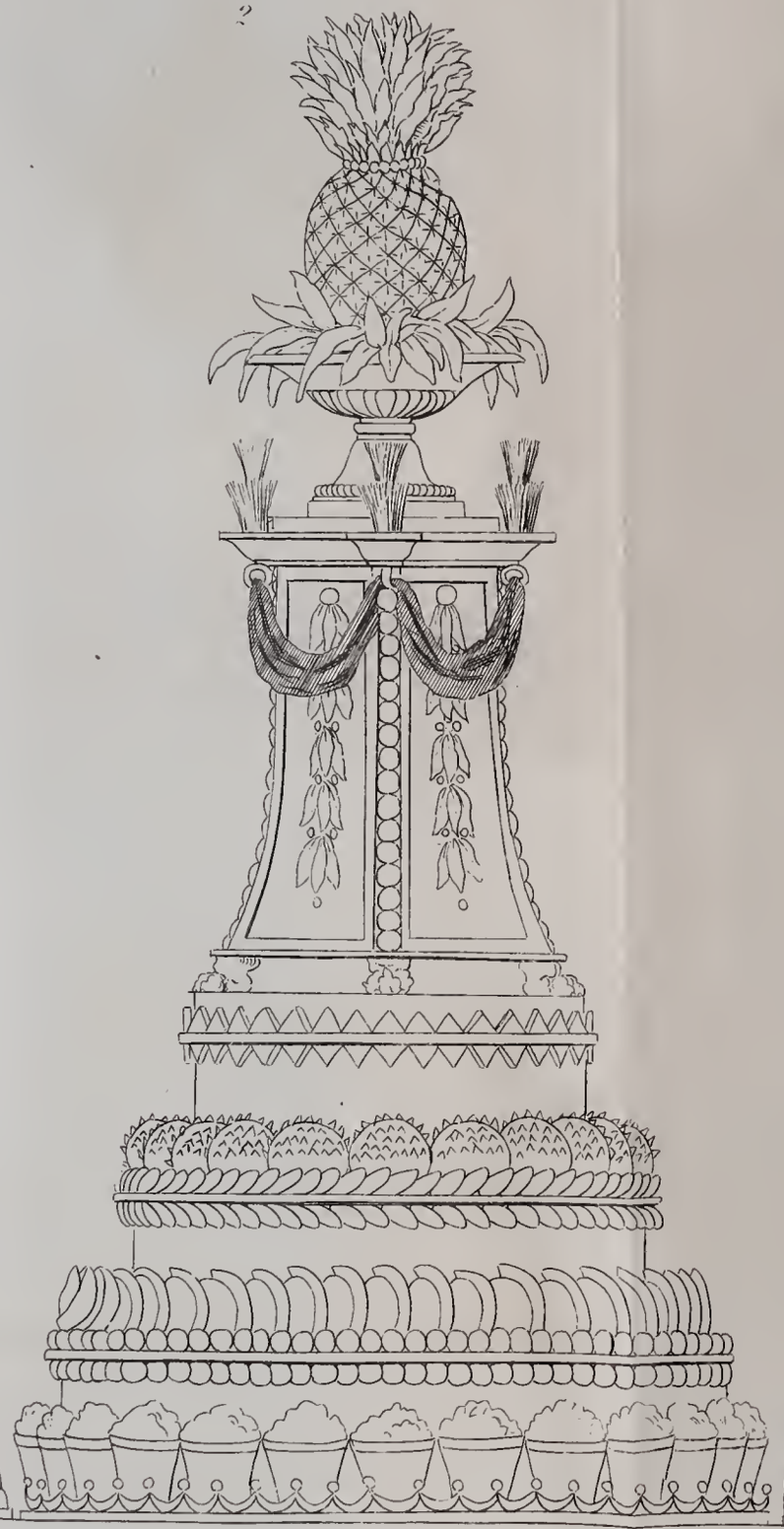
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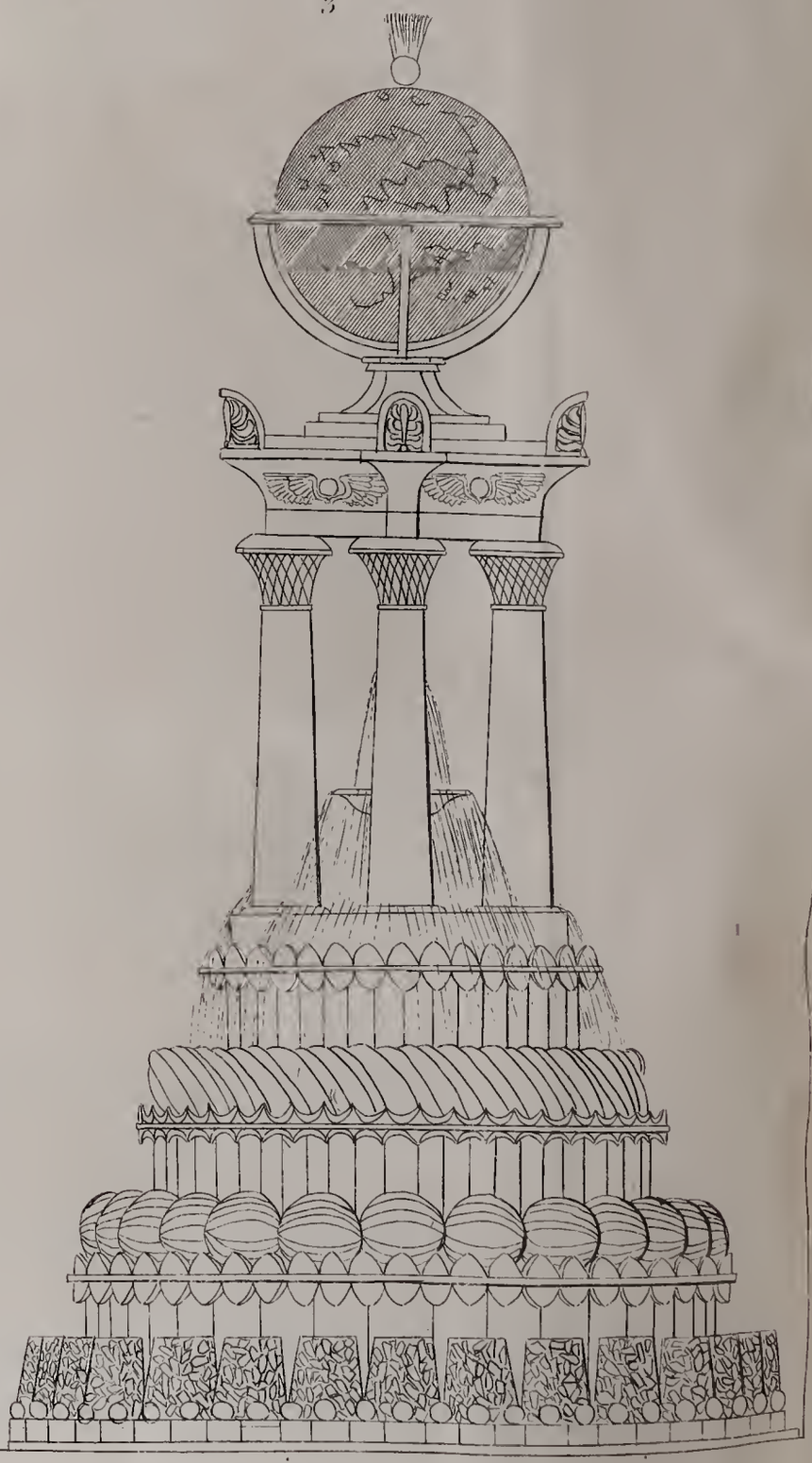
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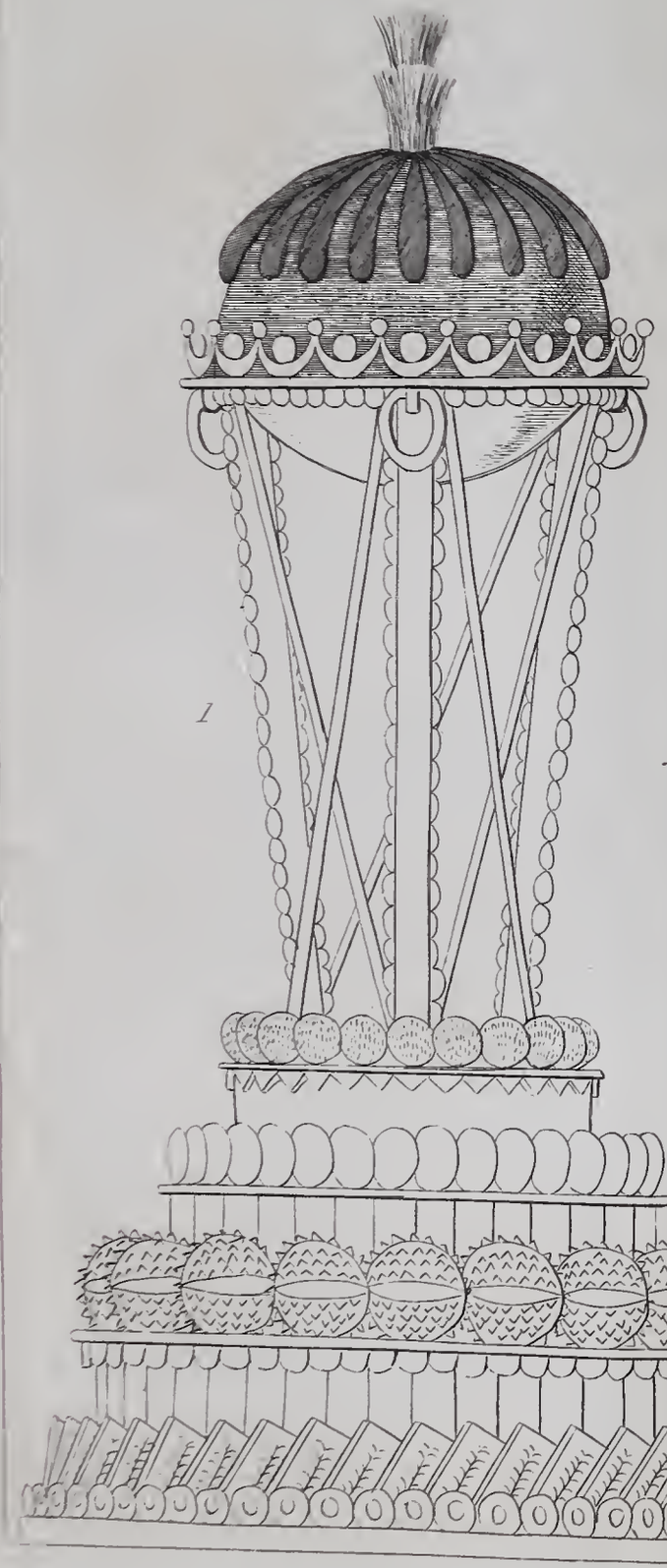


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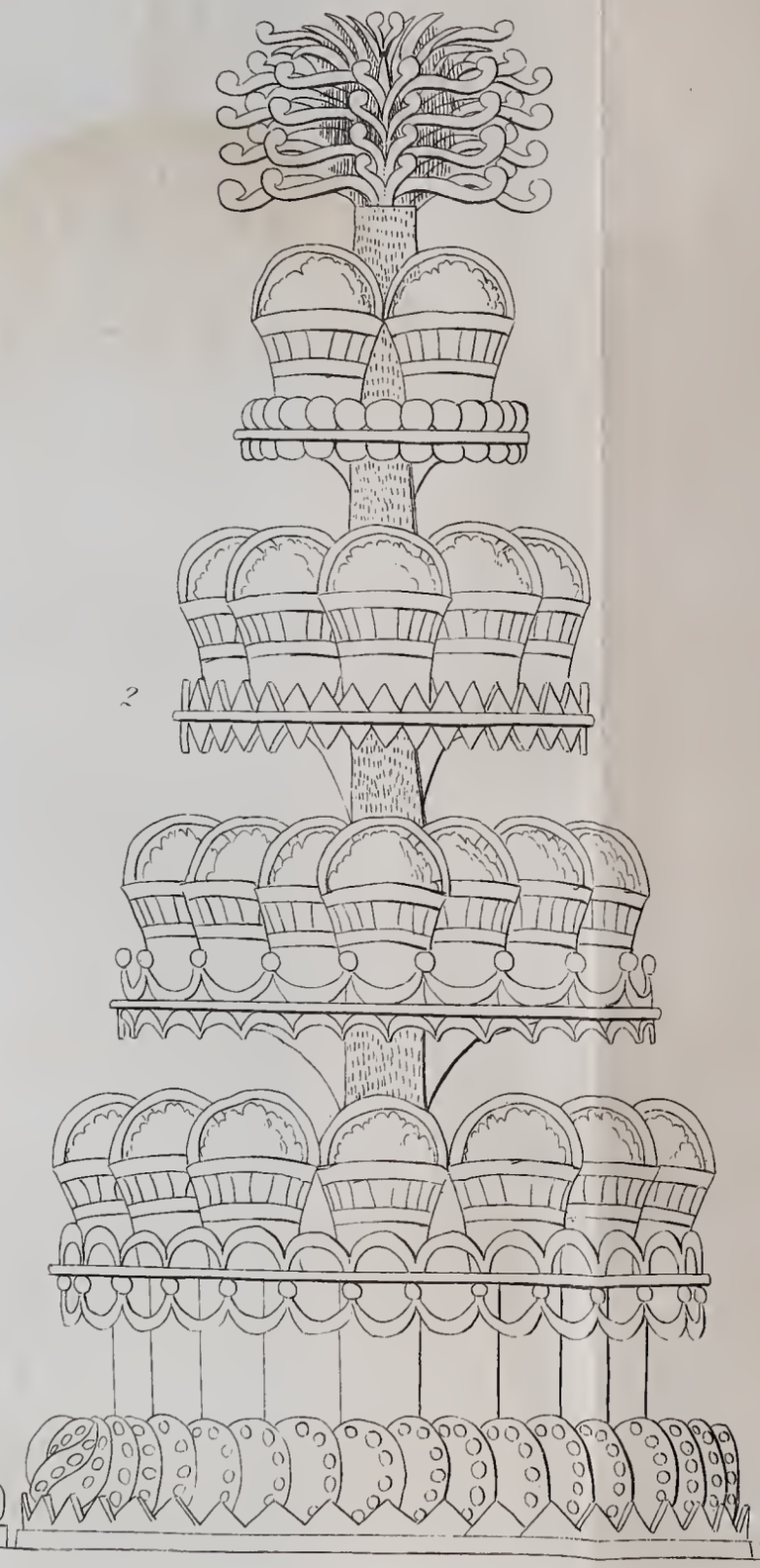


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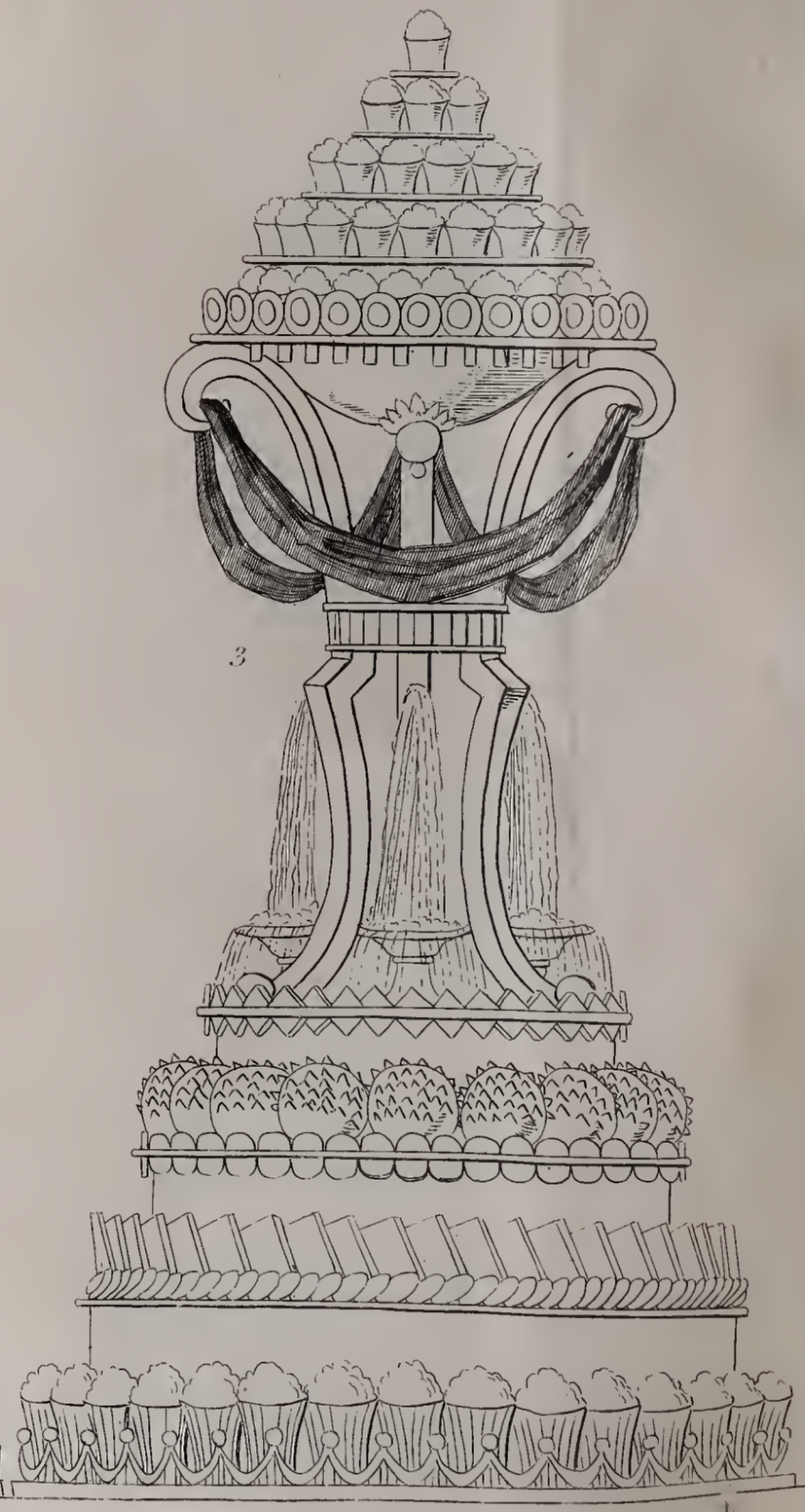




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tablet, on which are inscribed the words: *Valour, Discipline;* the wreath at top should be formed of almond paste, or pistachio biscuits; the cuirass of *pâte d'Office* masked with white sugar, the escutcheon decorating it of gold coloured sugar; the trumpets are of yellow almond paste, their draperies are of white spun sugar, the belt of the cartridge box is of rose coloured almond paste, bordered with yellow embroidery; the cartridge box should imitate red morocco, by being masked with red sugar; the stands are formed with German wafers masked with chopped pistachios and sugar; the three garnitures are of *choux à la Mecque; genoises*, with rose coloured icing; and white *meringues à l'Italienne.*

Trophée des beaux Arts, No. 1.*—(Trophy of the fine Arts.)

This piece is formed of three lyres stuck together triangularly, and supporting a globe of white spun sugar; three wreaths of laurel, myrtle, and ivy, hang over the corners of the lyres; they are imitated in green almond paste or biscuits, the lyres are formed of *pâte d'Office* masked with rose sugar, the strings are of white spun sugar; the three *socles* are of puff paste, two of them glazed white, and the other with red sugar; the upper stand decorated with festoons of spun sugar tinted rose; the three garnitures are of *choux* glazed with caramel, mosaic tartlets of apricots, and madeleine cakes with chocolate icing.

La Coupe Elégante, No. 2.—(The Vase.)

The pine-apple surmounting the vase should be of yellow almond paste; the crown and leaves of green almond paste; the pedestal should be triangular, and formed, as also the vase, of *pâte d'Office* masked with red sugar; the angles decorated with small buttons of puff paste, as the design represents; the laurel leaves are of green biscuit: the festoons and plumes at the angles should be of white spun sugar; three lions' claws support the piece; the three stands are formed of *pains à la duchesse*, glazed with caramel; the three garnitures are of almond paste cups coloured in the oven, filled with chocolate cream; *genoises* in half moons pearled, and *choux* with pistachios and sugar.

Mappemonde Egyptienne, No. 3.—(Egyptian Globe.)

The globe should be of white spun sugar; the circles and the foot are of *pâte d'Office* masked with lilac sugar; the four columns and the entablature are of *pâte d'Office* masked white; the ornaments of the capitals, entablature and cornices should be worked in lilac almond paste; the cascade in the interior is of white spun sugar: the three stands are of *genoises* iced white, and striped with red; the three garnitures are of almond cakes glazed with chocolate icing: *gateaux renversés* with coffee icing, and small nougats filled with chantilli cream.

Grande Cassolette à Sultane, No. 1.†—(Large Censerwith a Sultan).

The foot and cup of the censer are of *pâte d'Office* masked rose, green or lilac, ornamented with small buttons of puff paste; the sultan

* Subjects of Plate XXVI.
1. Represents Le Trophée des beaux Arts.
2. Coupe élégante.
3. Mappemonde Egyptienne.

† Subjects of Plate XXVII.—
1. Represents La grande Cassolette à Sultane.
2. Pyramide d'Absaisses en pâté d'amandes.
3. Cassolette à Cascade.

is of white spun sugar with decorations in yellow; the three *socles* are of *canapés* masked with coloured almonds; the border round the foot of the censer is of small *choux* glazed with caramel; the next *petites manons* glazed and cut round; the garniture of the second is of meringues with broken sugar filled with chocolate cream; the lowest, of almond cakes with white icing, with decorations in red, and beneath the sultan, meringues may be placed.

Pyramide d'Abaisse en pâté d'Amandes, No. 2.—(Pyramid of Almond paste cups.)

The palm which surmounts this piece is of white puff paste ornamented with gold coloured spun sugar, or the whole may be formed of spun sugar; the edges of the boards are glazed with caramel, and decorated with borders of small white pastry; the almond cups are coloured of a light brown in a slow oven, and decorated with bands of spun sugar; when serving, fill them with whipt cream, *crême plombière* or *fromage Bavarois* or whipt jelly. The pyramid may be made square, round or triangular; the *socle* is of *gauffres à l'Allemande;* the garniture of *genoises perlées.*

Cassolette à Cascade, No. 3.—(Censer with a Cascade).

This censer is of *pâté d'Office* masked with rose sugar; it is garnished with small white almond cups, filled with rose-tinted whipt cream; the festoons are of spun sugar, as also the three fountains between the feet of the censer; this arrangement adds much elegance to the piece; the three *socles* are of *pâte d'Office* covered with coloured almonds; the three garnitures are of *choux* caramelled lemon-biscuits, and small *nougats* with whipped cream.

Vase en Nougat, No. 1.*—(Vase of Nougat.)

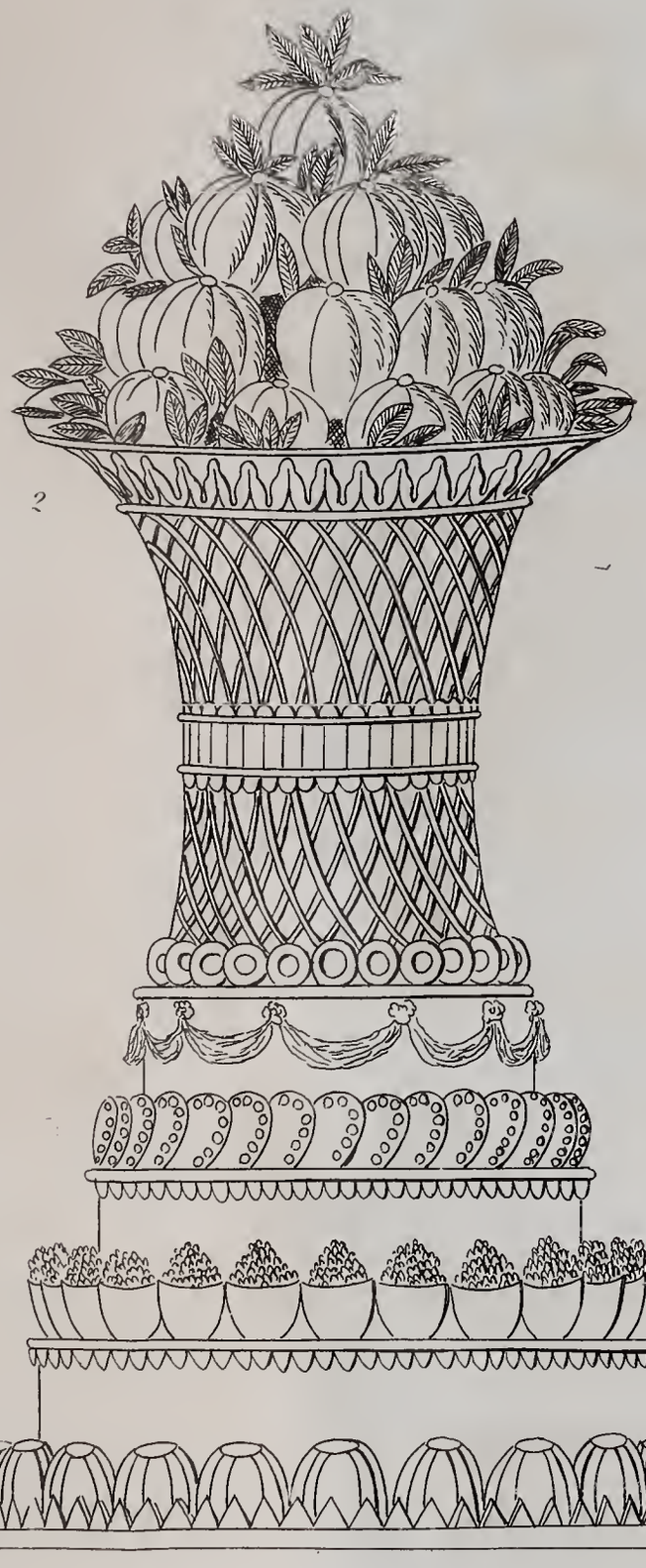
The vase is of light brown *nougat*, the almonds cut crosswise; its ornaments consist of pine-apples moulded in rose *nougat* of chopped almonds; the branches are of white puff paste; the three *socles* are of *pâte d'Office*, rose, and striped with white sugar; the garniture of the small stand is of *petits choux* with red or white icing; of the second, *pains à la Duchesse* caramelled, with chopped pistachios, or red and white sugar in grains; the lower is of *mirlitons.*

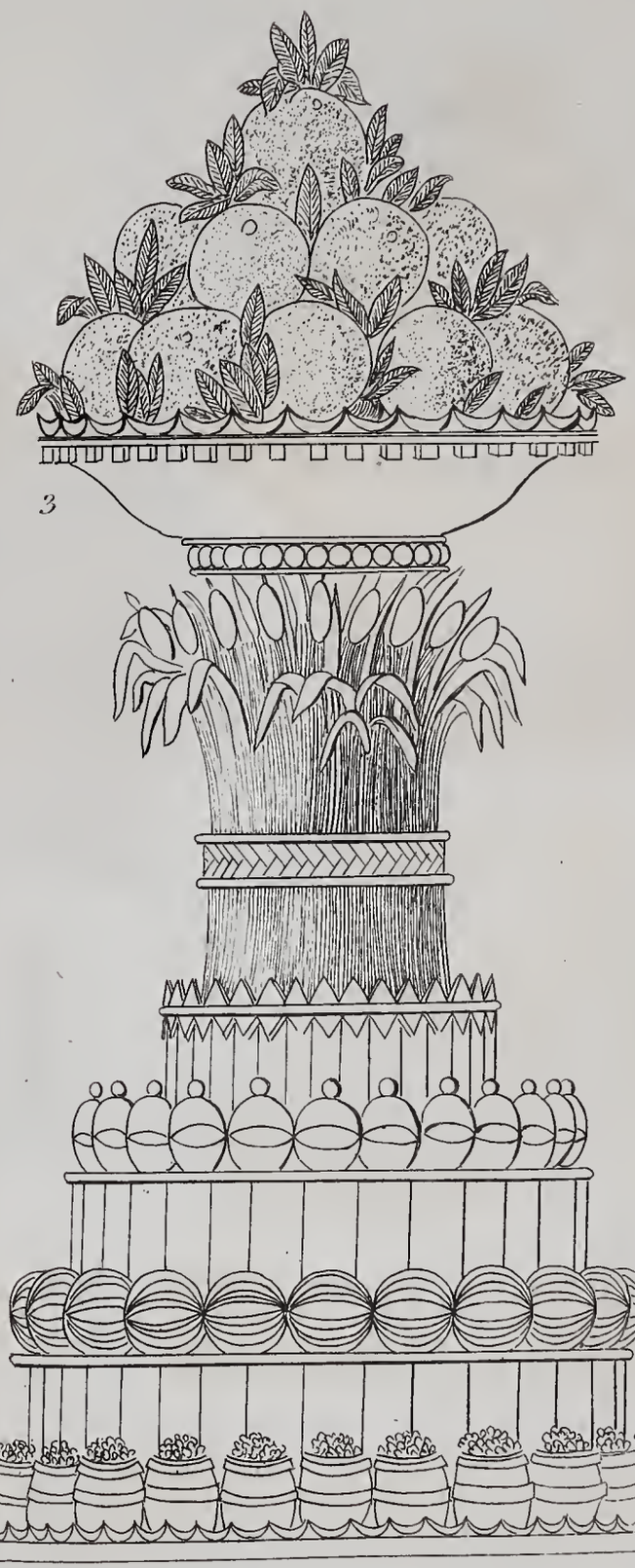
Grande Corbeille garnie de Fruits, No. 2.—(Large Basket filled with Fruits.)

The basket is of *pâte d'Office*, or taken from a mosaic board in lilac gum paste, and filled with peaches formed in almond paste, containing apple or quince jelly; they are ornamented with leaves of green almond paste; the three stands are of *pâte d'Office* masked with green almonds; the border round the foot is of small rings of puff paste glazed with caramel, and garnished with a preserved cherry or green grape; the garniture of the upper stand is of *genoises* pearled; of the second, small *choux* caramelled, filled with cream; of the largest, *madeleines*, or almond cups, coloured in the oven, and filled with whipt cream, rose coloured.

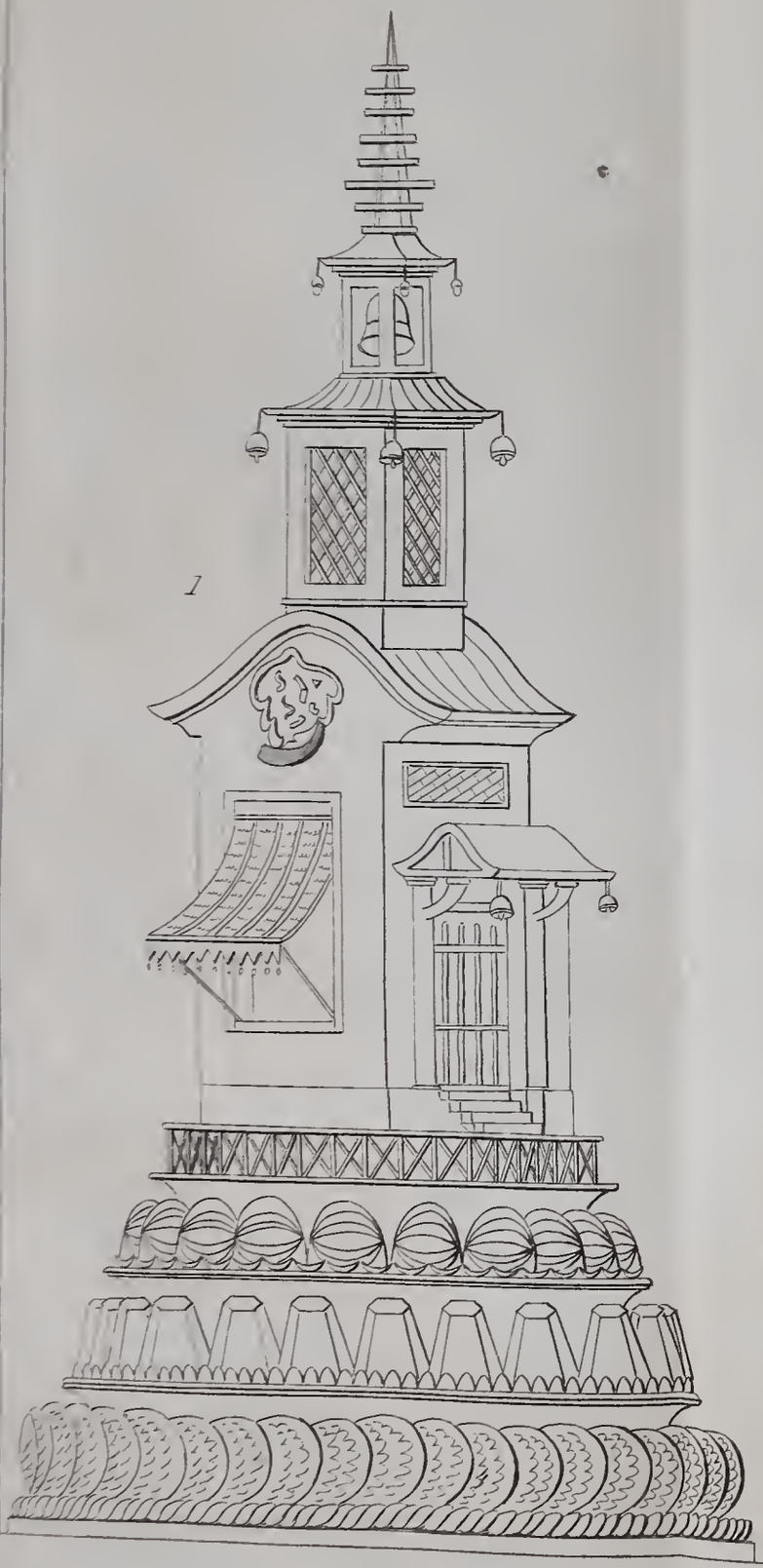
* Subjects of Plate XXVIII.:—
1. Represents Un Vase en nougat.
2. Une grande corbeille garnie de fruits.
3. Une Coupe garnie d'oranges.


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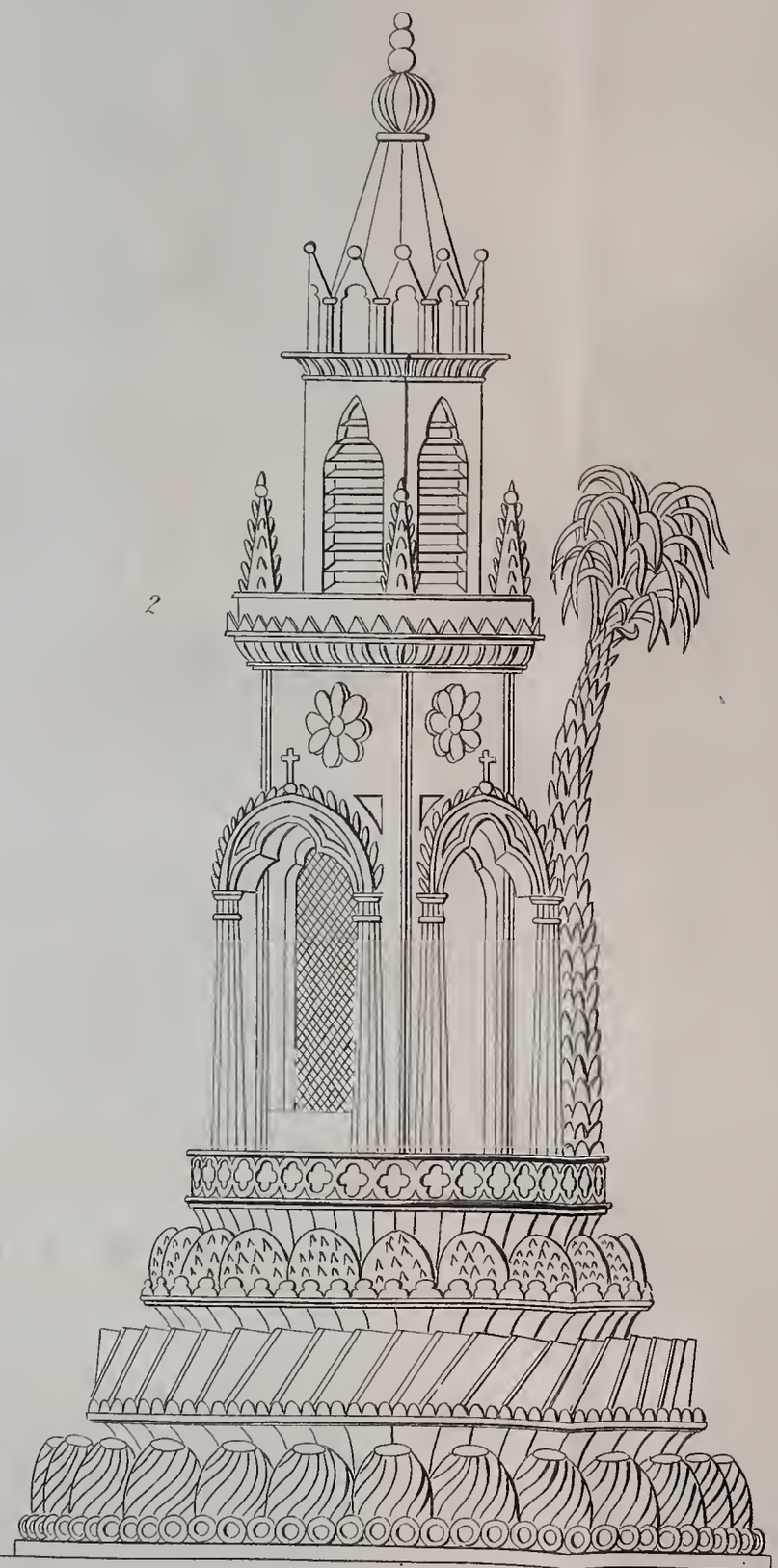

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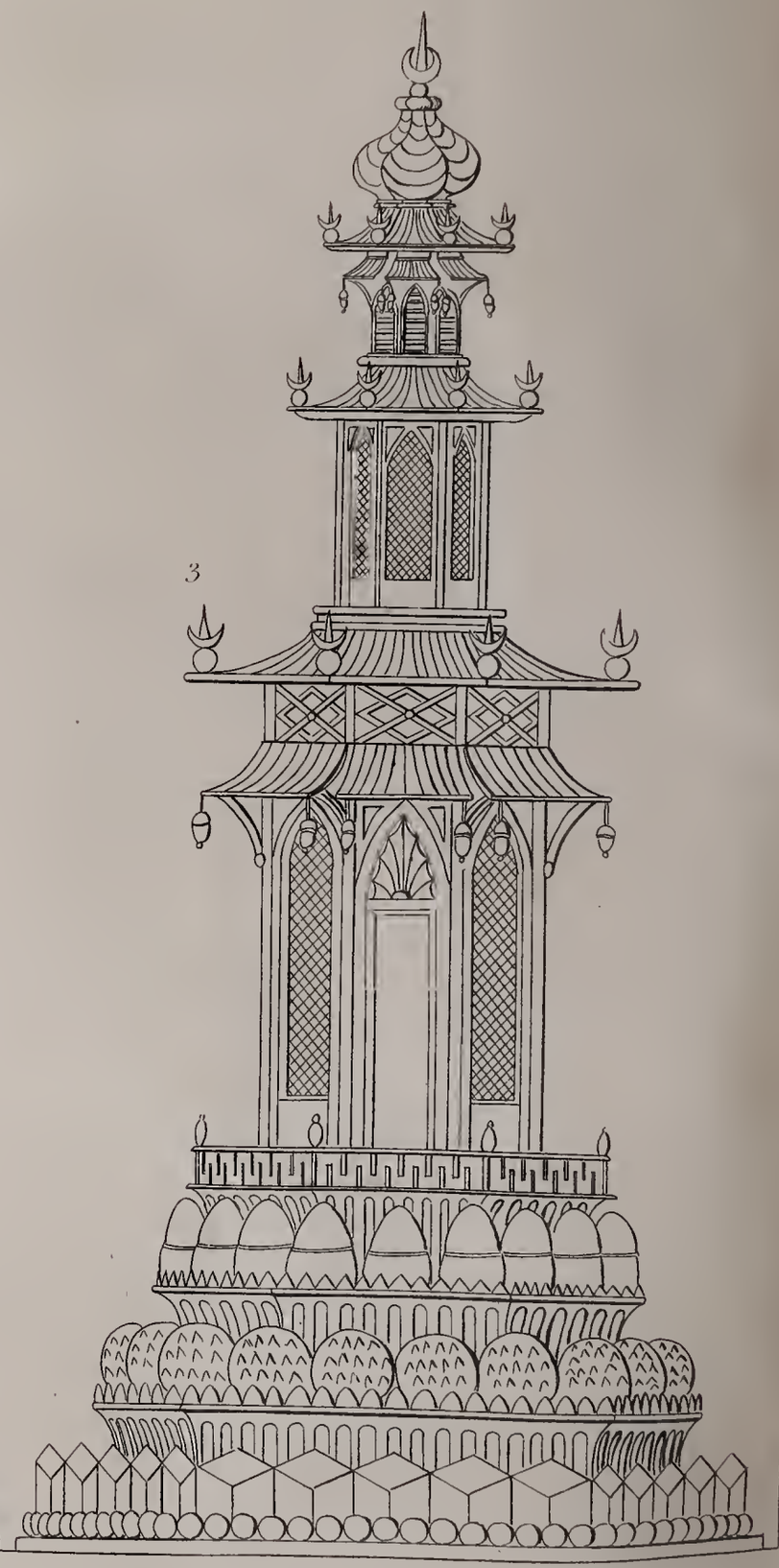
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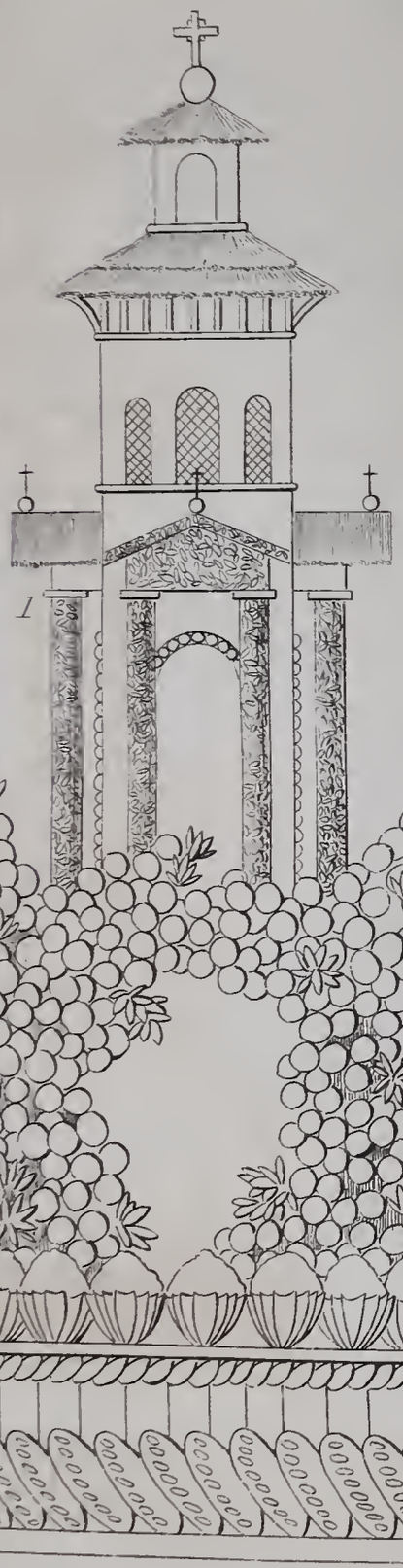
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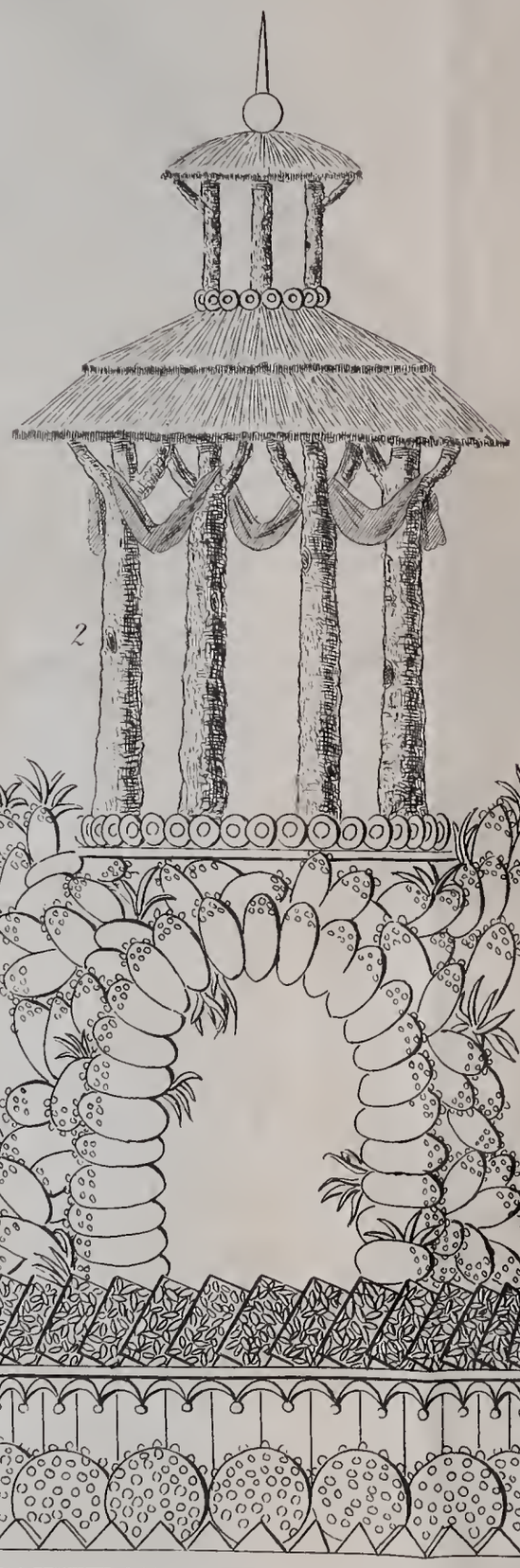
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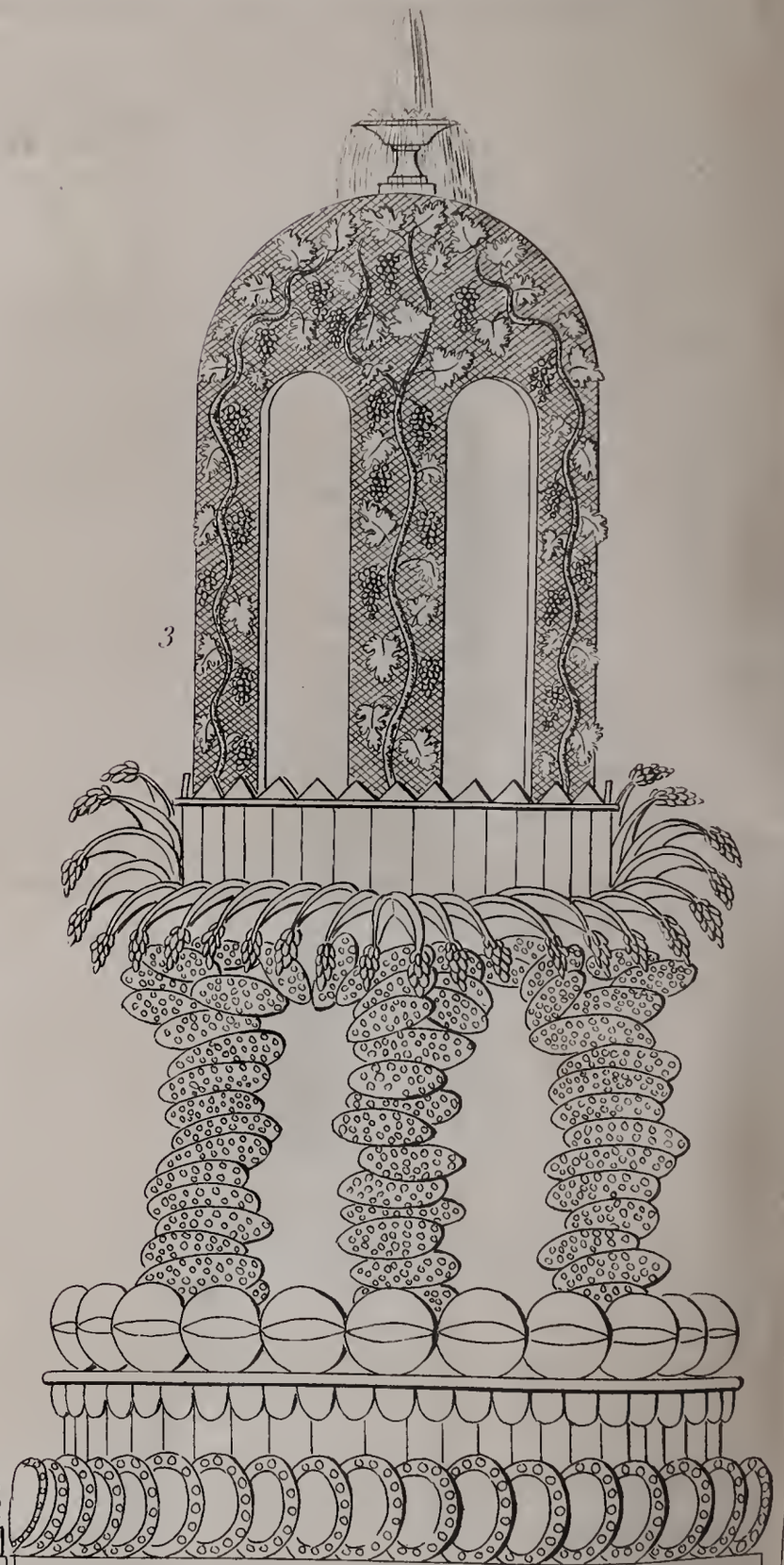
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W. F. Hall exc.t

Gareme inv.t

J. Murray, Albemarle Street.

Coupe garnie d'Oranges, No. 3.—(Vase filled with Oranges.)

This vase is of *pâte d'Office* masked with white sugar, and containing oranges imitated in moulds, with orange-coloured almond paste; the leaves about them are of light green almond paste; the ears of the sheaf surrounding the foot of the cup are of white puff paste; the straw of almond paste, of a chocolate colour; it may also be made of gold coloured spun sugar, and the rest of the sheaf in white spun sugar; the three stands are of *gauffres* of *pâte d'Office*, with pistachios, the garniture of the smaller stand is of *meringues à l'Italienne;* the middle, of *gateaux renversés* caramelled; the largest, of small barrels formed in moulds, with white almond paste, and filled with chocolate cream.

Ermitage Chinois, No. 1.—(Chinese Hermitage.)*

This should be executed in white almond paste, the ornaments of the roof in paste, coloured pistachio green; the small bells, the window shades as well as all other ornaments, should be yellow, bordered with pale green; the middle *socle* should be masked with rose sugar; the other two with white; the upper garniture is of *gateaux renversés* glazed in the oven, and afterwards with slices of apple jelly; the second, of small *timbales* of rice with vanille; the lower, with diadems of *genoises perlées;* the edges of the boards are garnished with small white pastry stuck neatly on.

Tour Gothique, No. 2.—(Gothic Tower.)

This square piece has four arches, each resting on two projecting columns; it should be executed in white almond paste, and all the details in chocolate coloured paste; the head of the palm tree of a pistachio green, whilst the body should be of a light green; the three *socles* are masked white, and striped with green, as the design indicates; the three garnitures are of *gateaux à la dauphine* dipped in sugar in grains; the second, of almond cakes with chocolate icing; the lowest, of *madeleines en surprise* filled with apricot jam.

Pavillon Indien, No. 3.—(Indian Pavilion)

Is of eight sides; it should be very white, and its roofs, orange coloured; its other details of an amaranthine red or yellow or rose; the *socle* should be of three steps, with open work cut out, (see the design), having eight sides, and the middle one masked with sugar of the same colour as the details of the pavilion; the three garnitures are of almond cups, with pistachio cream; *choux*, with red icing, and sugar in grains: and of almond cakes iced white, with chopped pistachios.

Ermitage Parisien, No. 1.*—(Parisian Hermitage)

Is square, and of *pâte d'Office* masked with white sugar, the thatch of spun sugar; the four porticoes (forming a cross), as also the eight columns, are of red *nougat;* the porticoes thatched with spun sugar; the rock work is of *croque en bouche à la reine* caramelled; the garniture

* Subjects of Plate XXIX:
1. Represents L'Ermitage Chinois.
2. La Tour Gothique.
3. Le Pavillon Indien.

† Subjects of Plate XXX:
1. Represents L'Ermitage Parisien.
2. Rotonde Rustique.
3. Berceau à treillage orné de Vignes.

surrounding it is of rose-coloured almond paste cups, moulded in fluted madeleine moulds, and filled with whipt cream; the *socle* is of *pains à la duchesse*, its garniture of almond cakes, masked with almonds cut in fillets: the rock may be decorated with groups of moss, which renders the piece very attractive.

Rotonde Rustique, No. 2.—(Rustic Rotunda)

Is composed of eight stems of trees of light brown *nougat* of chopped almonds; the thatch of the roof, of gold-coloured spun sugar; the rotunda is placed on a small stand of canapés masked with pistachios, and is nearly hidden in the rock-work, which forms four arches, composed of small *pains à la duchesse*, part caramelled, and part masked with sugar in grains, and currants; the garniture surrounding the foot is of *gauffres à la Parisienne;* the stand is of canapés glazed in the oven, and garnished with *petits choux* caramelled, and masked with sugar in grains; the rock-work may be decorated with moss or branches of puff paste.

Berceau à Treillage orné de Vignes, No. 3.—(Bower of Trellis-work and Vines.)

The bower is round, and has six arches; the trellis-work is of light green *pâte d'Office*, over which lay vine-stems of a chocolate colour; the grapes are of black and white currants, the leaves of deep and pistachio green, the whole taken from a board, or formed by the hand, having added a little gum tragacanth to the paste to make it bind; the piece is sustained by a stand of *pains à la duchesse*, garnished with half-moons, whose points dipped in caramel are masked with sugar in grains and chopped pistachios; the rock-work forms four arches, composed of *gimblettes* of *pâte à choux pralinées*, with sugar passed through a silk sieve over them, build them up simply, without sticking them to the supports, which in an instant produces a handsome rock-work; surround it with meringues filled with vanille cream; the *socle* is of *gauffres à l'Allemande;* the garniture of *genoises* in rings and pearled; the bower is surmounted with a small cascade of spun sugar.

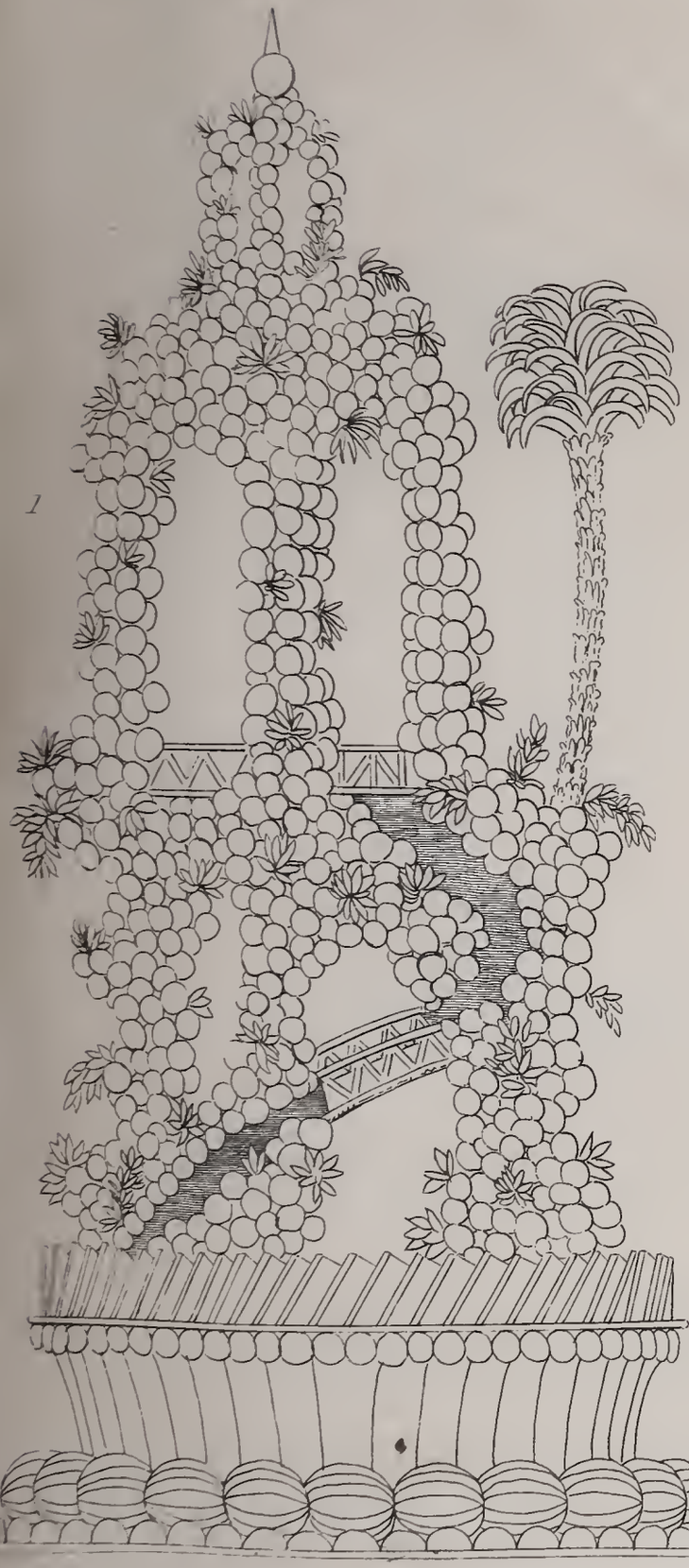
Grotte ornée de Mousse, No. 1.*—(Grotto decorated with Moss).

Its form is round, having four arches, and composed of *croques en bouche à la reine;* of which one part should be glazed with rose-sugar, a second part with brown caramel sugar, another portion with light sugar *au cassé*, and the remainder with sugar at the same degree, but tinted yellow, with a little saffron; in taking the *croques* from the sugar pan, form them in groups of from five to eight, or ten to twelve, and mask them with sugar in grains and chopped pistachios; in grouping the rock, fix upon it a small bridge of *pâte d'Office*, masked with chocolate sugar; decorate the whole with moss of various colours; the palm-tree is of *pâte d'Office*, masked with light green sugar; the garniture round the base, of small *genoises* iced; the *socle* is of unfolded wafers, and the garniture *gateaux renversés* glazed in the oven.

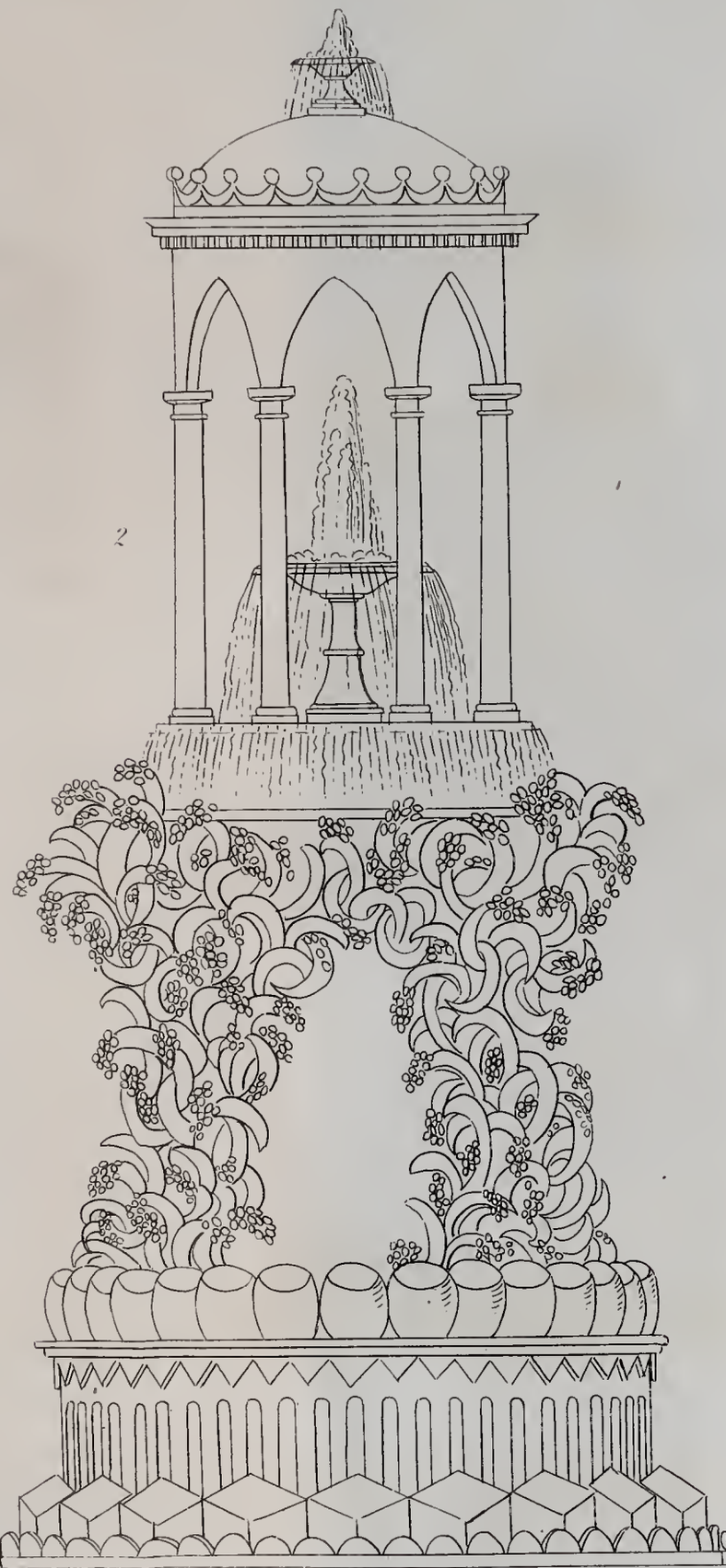
* Subjects of Plate XXXI.

1. Represents La Grotte ornée de Mousse.
2. Rotonde Parisienne formant Cascade.
3. Cascades des Palmiers.

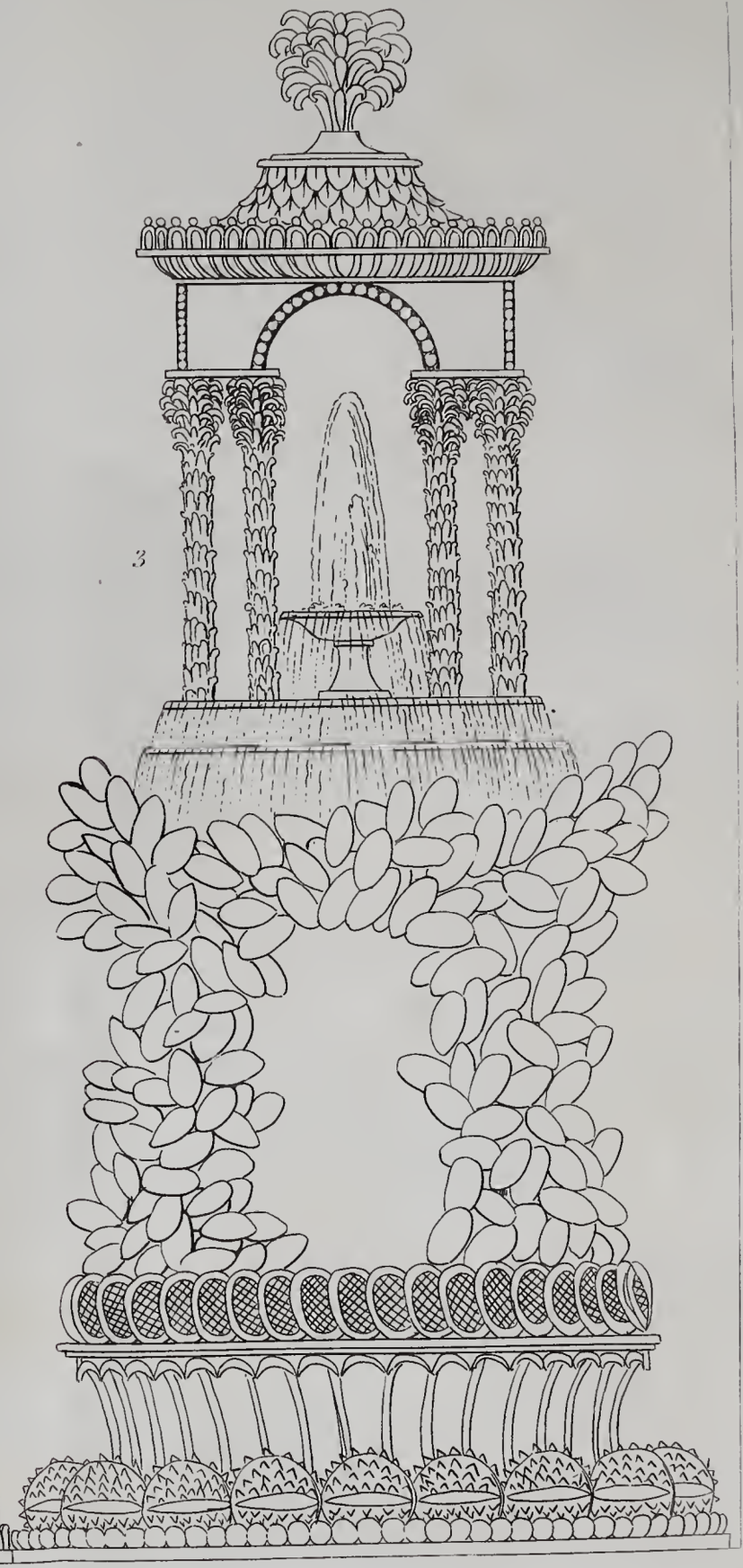
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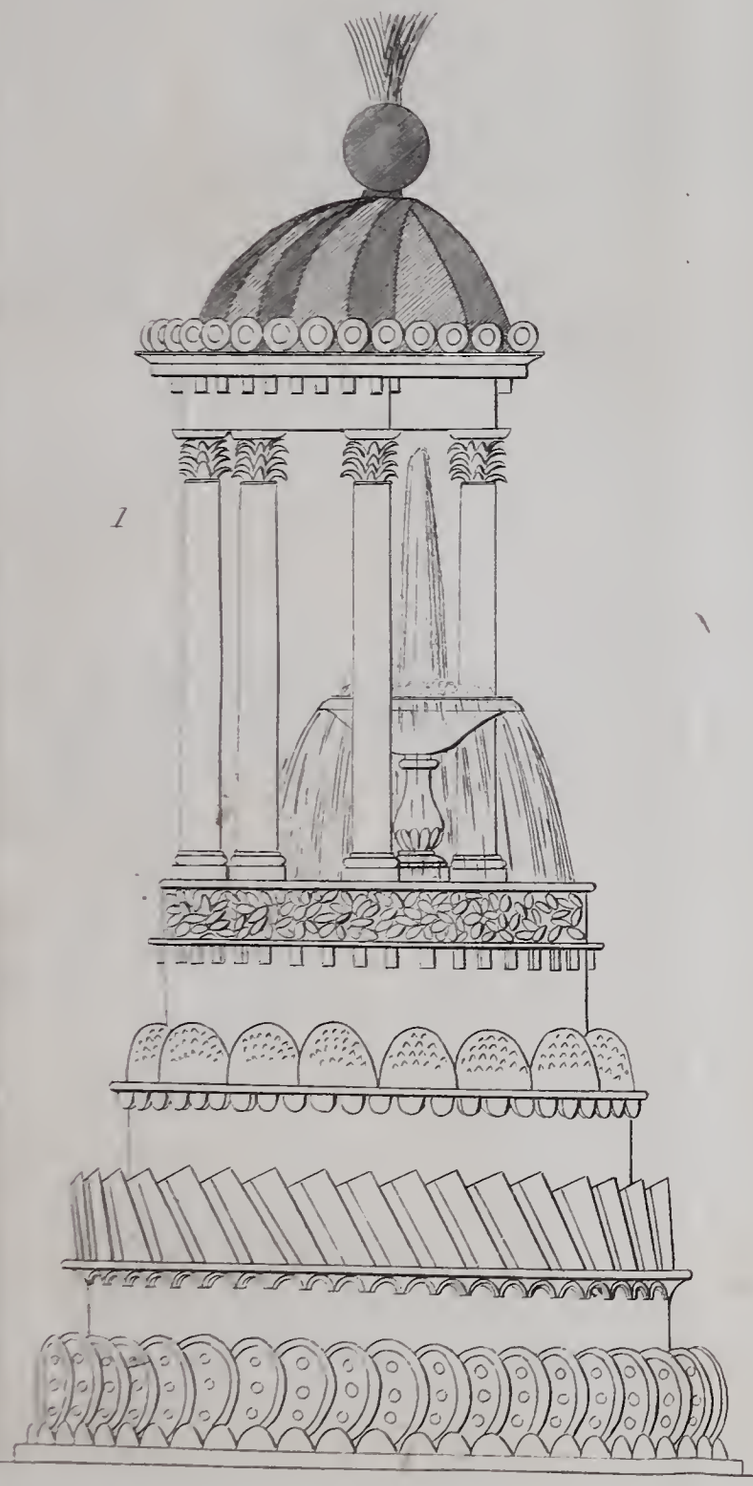
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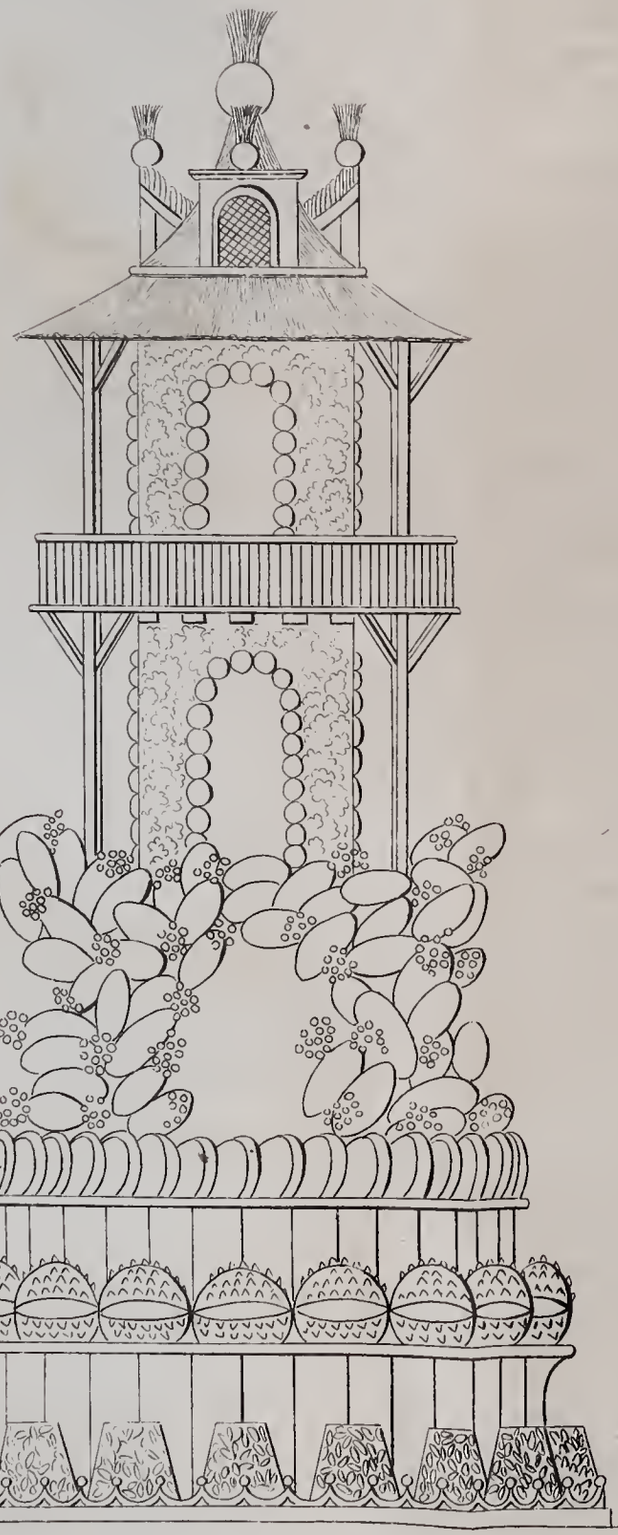
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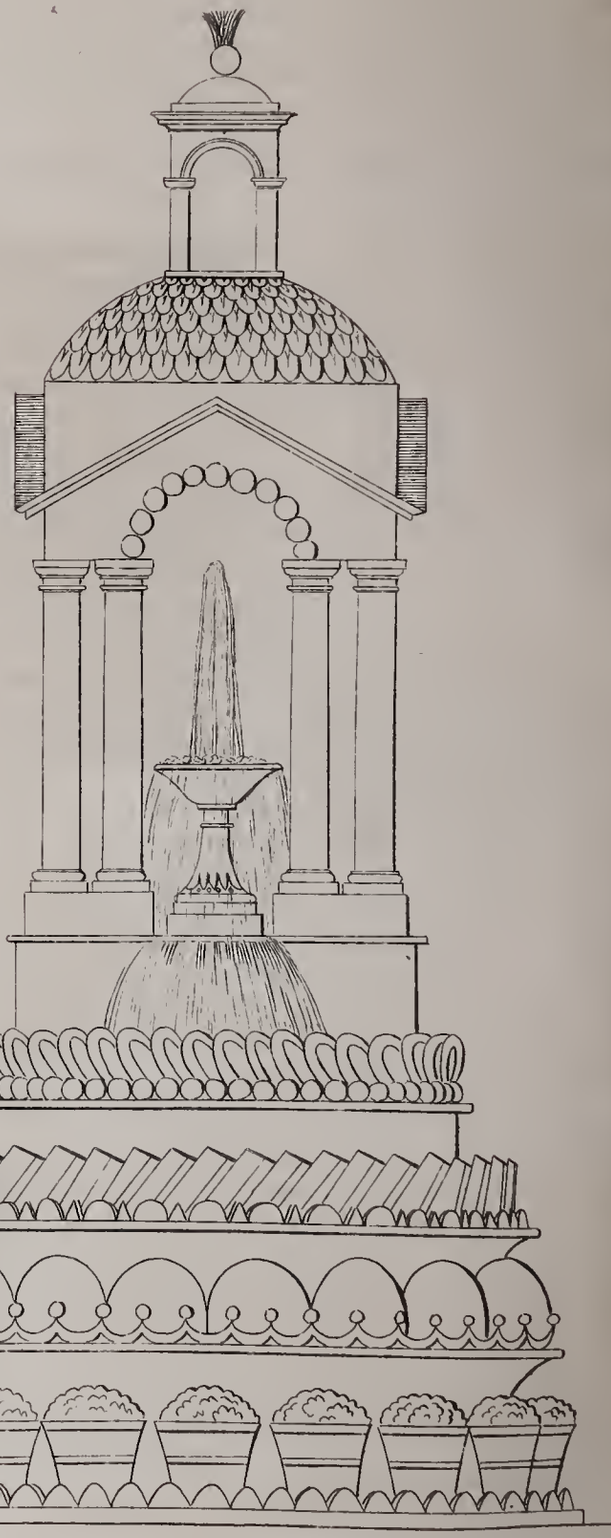
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Rotonde Parisienne, No. 2.—(Parisian Rotunda)

Is round, and formed of eight columns, which, with the dome, are covered with rose-sugar; the entablature and vase in the centre are masked with white sugar; the stand is of *canapés* glazed in the oven; the rock-work formed of small half-moons in puff paste, the point of each glazed with caramel, and dipped into red aniseed; the garniture is of *choux*, glazed with light caramel, and filled with whipt cream; the stand is of *pâte d'Office*, masked with red and white sugar; the garniture of almond cakes, with chocolate icing.

Cascade des Palmiers, No. 3.—(Cascade with Columns of Palm-Trees.)

The cascade is square, with twelve columns of *pâte d'Office*, masked with pale green sugar, the small branches at their tops are of white puff paste, their points masked with green almonds; the entablature and dome are masked with white sugar; the stand formed of small German wafers; the rock-work of small pains *à la duchesse* glazed with rose-tinted caramel; the garniture surrounding the rock is of *mirlitons*, of filbert kernels; the base is of *canapés*, masked white, with a garniture of meringues with sugar in grains.

Cascade demi-circulaire, No. 1.*—(Demi-circular Cascade.)

This cascade forms exactly the half-circle; it is composed of eight columns, the capitals of which are formed of small branches of white puff paste; the entablature, vase, and columns are of *pâte d'Office*, masked with rose or lilac sugar; the edge of the sheet forming the cornice is glazed with caramel sugar; the half dome is of yellow spun sugar; the vase is surrounded with white spun sugar, imitating a cascade, in the centre of which place a jet of water springing up, of the same sugar; the small stand at the base is of nougat; the next of *pâte d'Office*, masked with the same sugar as the columns; its garniture formed of *petits choux*, with sugar in grains; the large *socle*, of *nougat* of chopped almonds, its garniture of almond cakes iced white; the base is of *pâte d'Office*, masked with white sugar; its garniture composed of *genoises en diadême*; small borders of white pastry are placed below the edges of each step; the whole of this cascade produces a brilliant effect; the entablature may be formed with half-circular arches, as described before for the Parisian rotunda.

Maisonnette Rustique, No. 2.—(Rustic Cottage)

Is square, and formed in two stories; it is made of nougat of chopped almonds, as are the wood-work and balustrade, the roof of yellow spun sugar; the four small upper windows are of white puff paste, or *nougats*; the rock-work, of small pains *à la duchesse*, one end of each of which is dipped in light caramel, and then in sugar in grains and currants mixed; the stands are of German wafers; the three garnitures are of *gateaux renversés*; meringues with vanille cream; and small *nougats* of chopped almonds; this piece may also be made of *pâte d'Office* masked rose, or *gauffres à l'Allemande*, but the wood-work always of nougat.

* Subjects of Plate XXXII.:

1. Represents La Cascade demi-circulaire.
2. Maisonnette Rustique.
3. Grande Cascade à seize Colonnes.

Grande Cascade à seize Colonnes, No. 3.—(Grand Cascade with Sixteen Columns.)

This piece is square, at each corner is a square pedestal, on which are placed four columns, that are surmounted by four pediments forming arches; this entablature is of *pâte d'Office*, masked with white, rose or pistache coloured sugar; the dome of gum paste mosaic, or of *pâte d'Office*, in form of fish scales, of the same colour as the entablature, or of yellow or rose spun sugar; the columns are of light *nougat* of chopped almonds; the vase of the cascade, the four pedestals, as also the lower stands, are of *pâte d'Office*, masked with the same sugar as the entablature; the cascade is formed of fine spun sugar; the four boards of the three *gradins* are edged with small white pastry; the four garnitures are of small apricot tartlets, almond cakes, *choux* glazed with light caramel, and almond paste cups with orange cream.

Fontaine Turque, No. 1.*—(Turkish Fountain)

Is square, of *pâte d'Office* masked in stripes of pistachio green and yellow, or white and yellow, or rose and white sugar; the trellis-work is of *pâte d'Office* green; if the stripe is green, and the frame white, the roof is marked with yellow spun sugar, on which place strips of paste the same colour as the trellis; the two square stands of the fountain are of *pâte d'Office*, masked with white sugar, over which, fall sheets of white spun sugar, forming a cascade; the third and fourth stands are round, and formed of *pains à la duchesse*, glazed and filled with apricot jam; the garniture of the first socle is of *madeleines* with rum; of the middle, German wafers; of the upper, *gateaux renversés* caramelled and masked with chopped pistachios and sugar in grains.

Fontaine Antique dans une Ile, No. 2.—(Antique Fountain in an Island.)

This has a fine effect; the fragment of a colonnade forms a square with three columns, the whole masked with very pale yellow sugar, and decorated with moss; the cascade is masked with rose-sugar, and ornamented with white spun sugar; the second stand is masked the same, and afterwards with white spun sugar; also the top of the board on which the ruin is grouped, forming thus a kind of island; the large stand is formed of Italian wafers with pistachios, its garniture of *genoises en diadême;* the middle garniture is of *meringues à la rose*, or *pains à la duchesse*, iced white or caramelled.

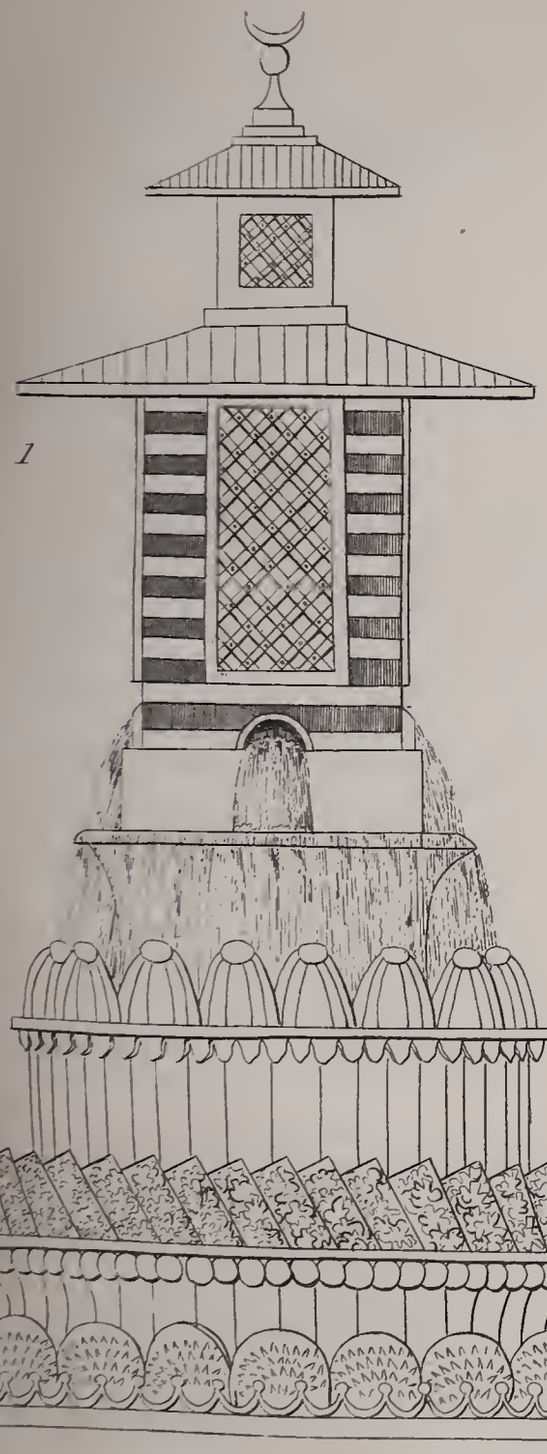
Fontaine Grecque, No. 3.—(Grecian Fountain)

Is square, and of *pâte d'Office*, masked with rose sugar, the four niches from whence the water issues are masked with white, the roof masked with white and green stripes; the large dome is round, at each corner are placed small square towers masked, as also the dome, with rose sugar, the ornaments of which are of spun sugar, the ball and crescent are glazed with light caramel, the sheets of water of silver spun sugar; the vase is round, and masked with white sugar; the rock-work is com-

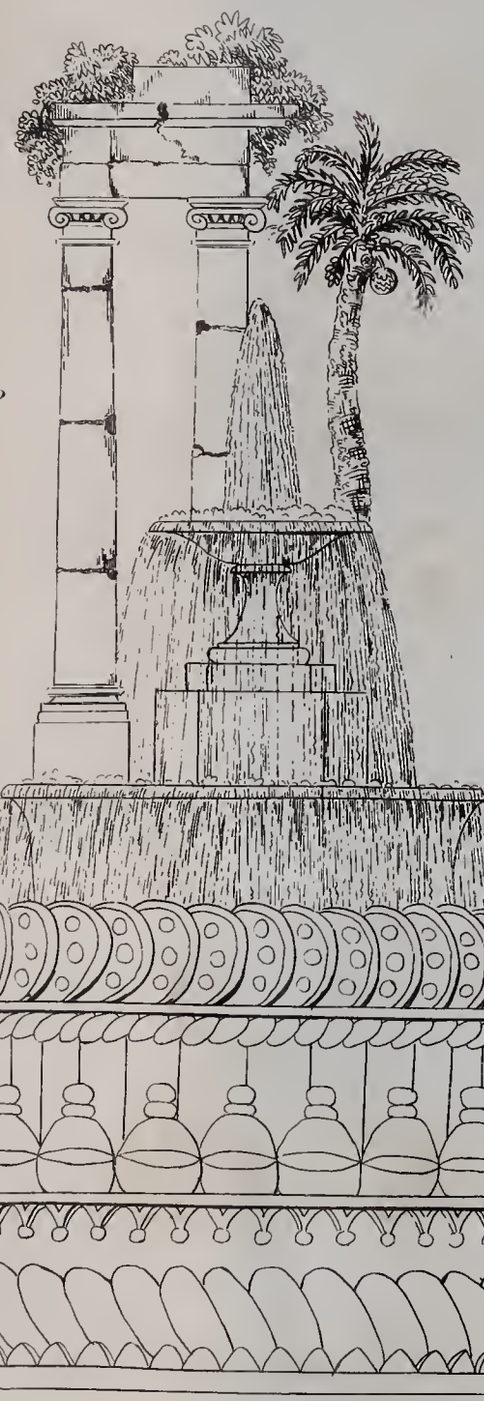
* Subjects of Plate XXXIII.

1. Represents La Fontaine Turque.
2. Fontaine Antique dans une Ile.
3. Fontaine Grecque.

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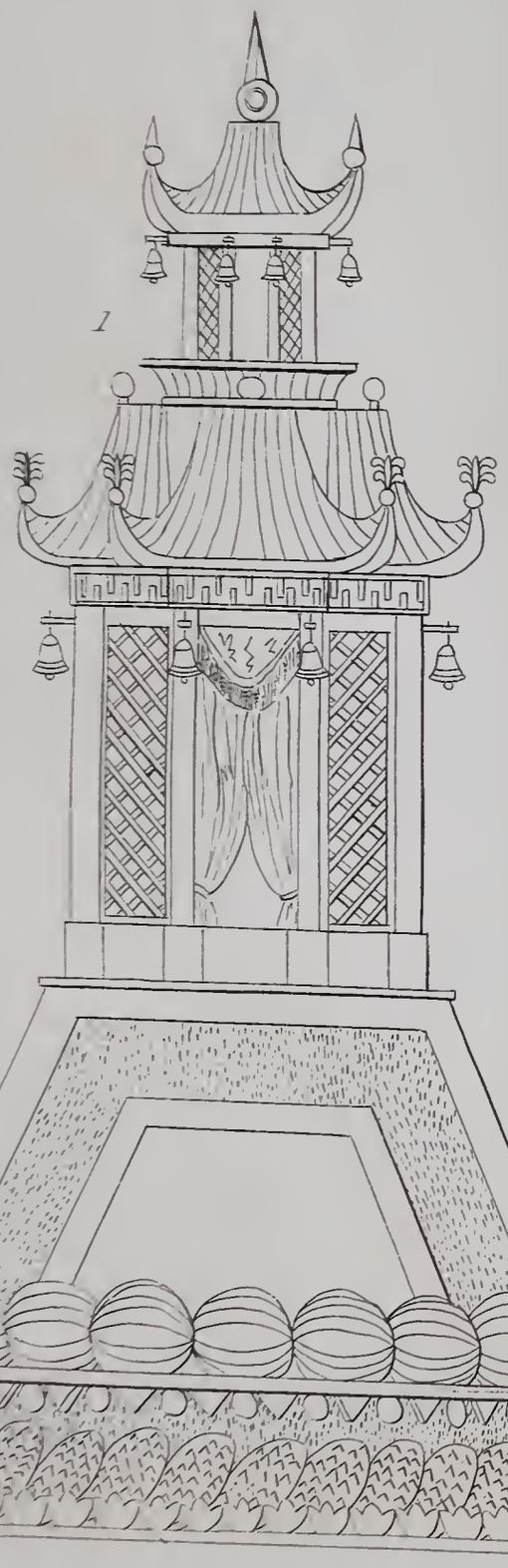


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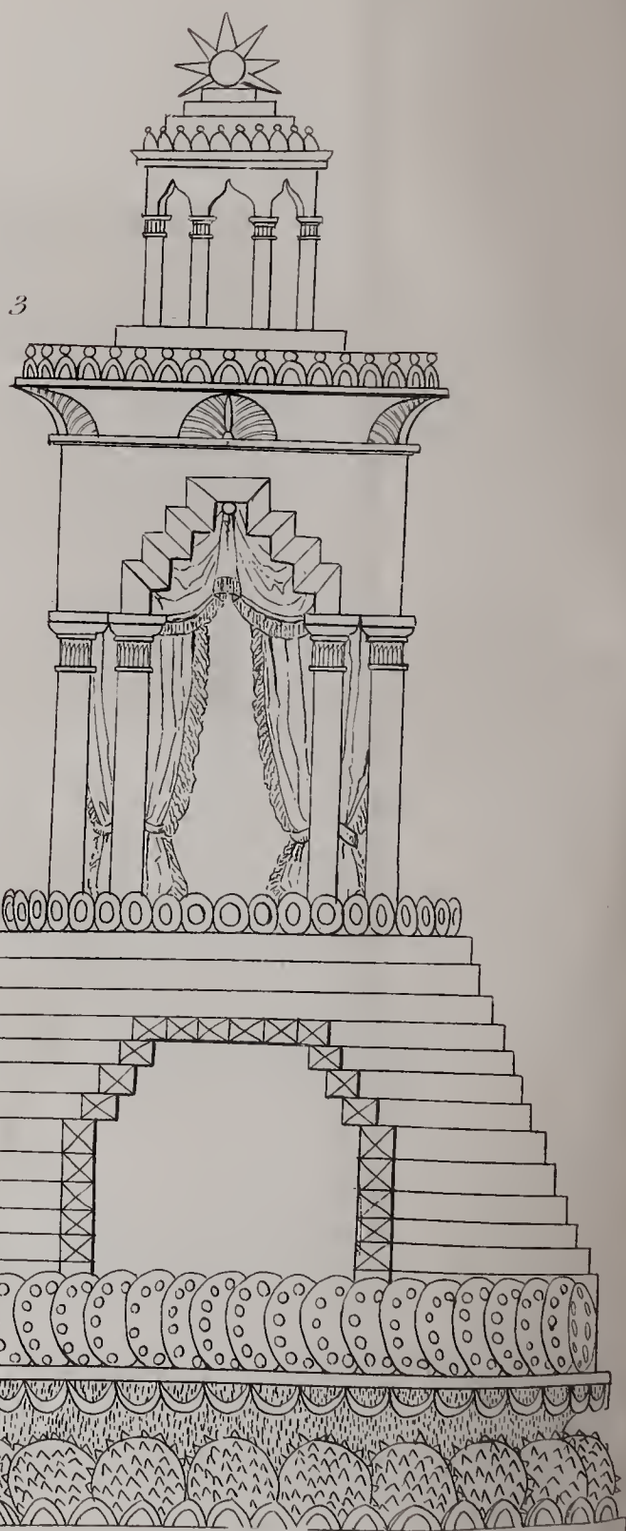
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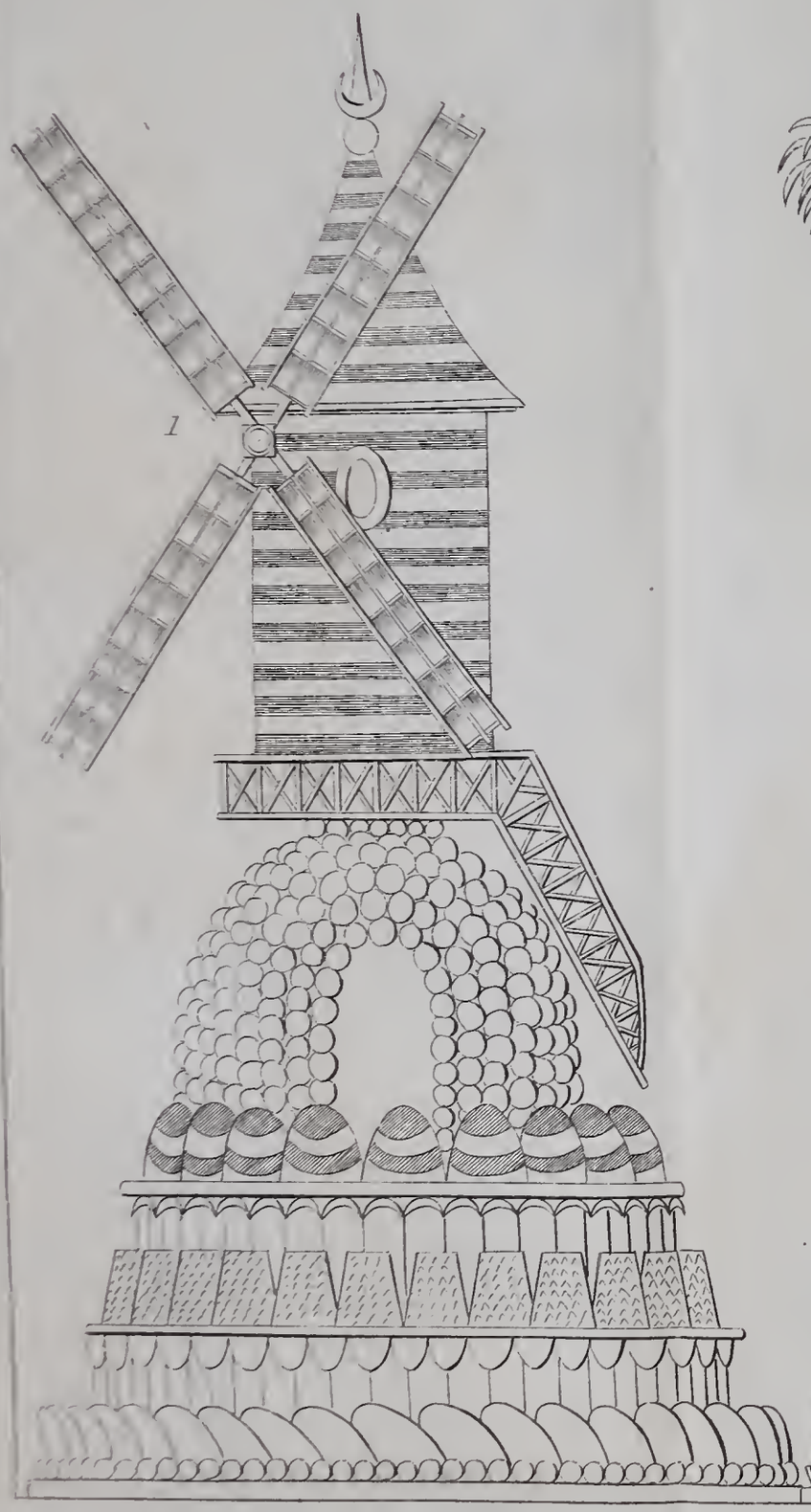


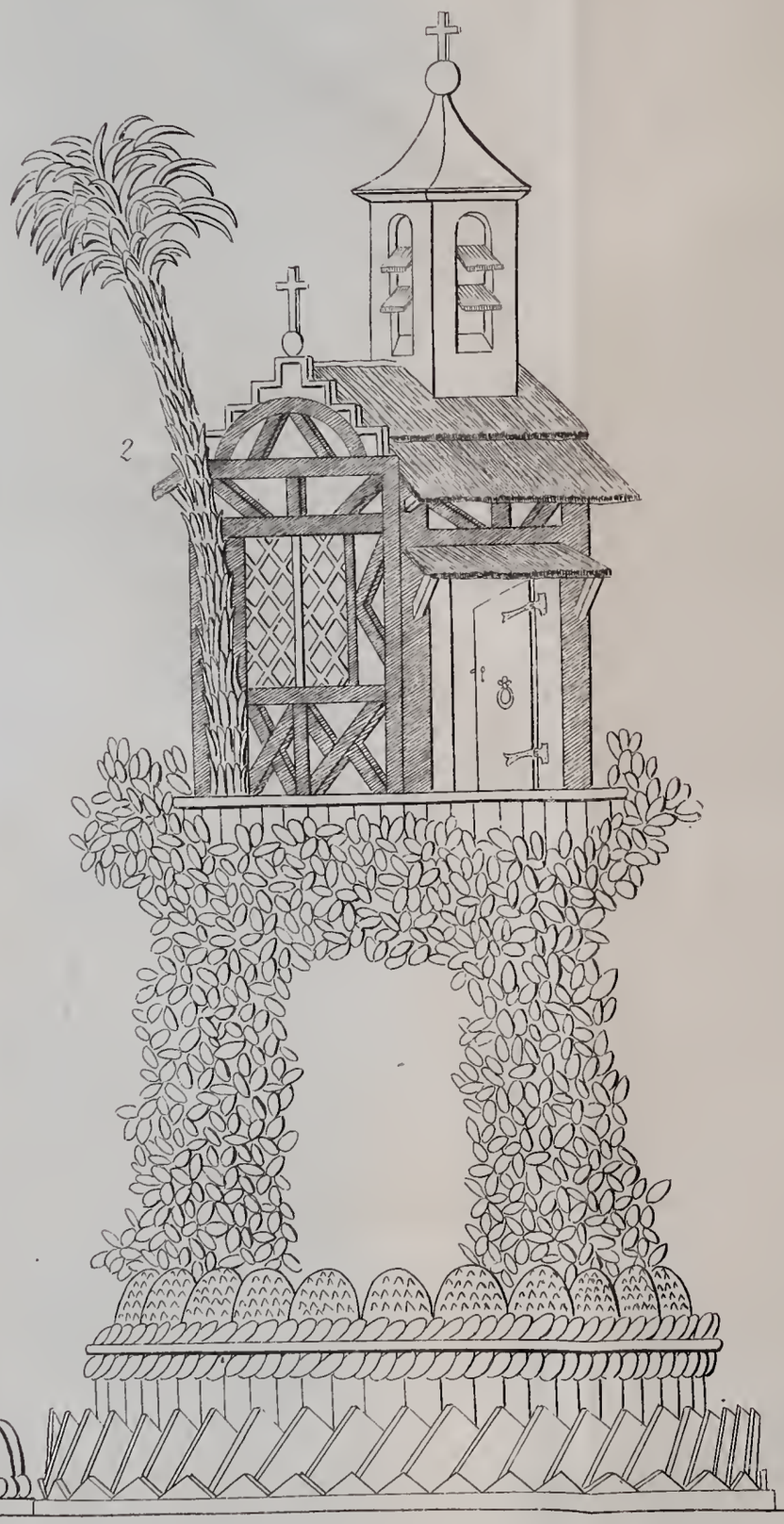
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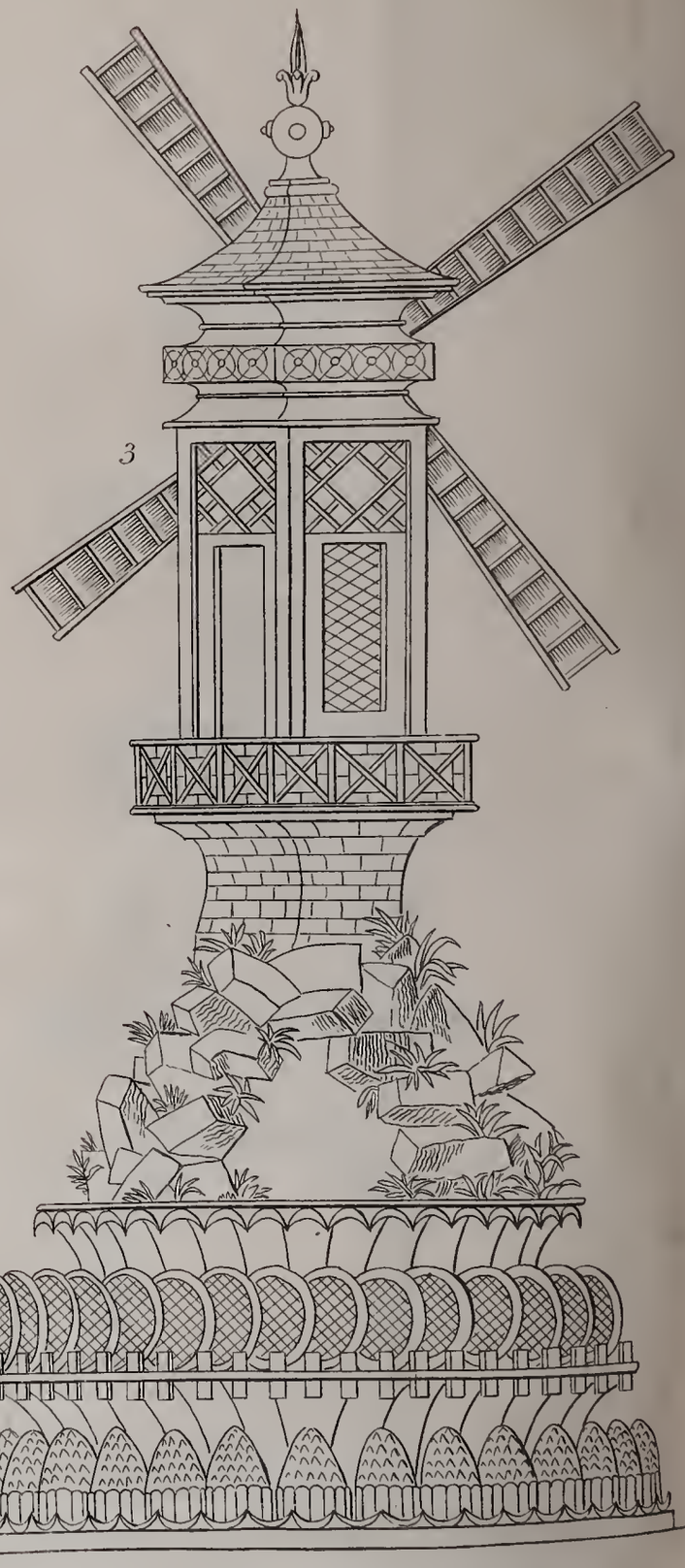


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posed of small pains *à la duchesse*, filled with currant or other jelly, glazed with caramel and strewed with sugar in grains, or sugar mixed with pistachios or currants; the garniture composed of small *nougats*, or almond cakes glazed red or pistachio green.

Grand Cabinet Chinois, No. 1.*—(Chinese Cabinet.)

This piece forms a Greek cross; the centre, as the design indicates, is open; purple trellis-work is placed between the columns, which are masked with yellow or sky-blue sugar; the small pavilion is of the same colour, the bells and decorations of the roof are of yellow almond paste, the five roofs are masked with white or rose spun sugar; the bridge is bordered with white sugar, the centre masked with green almonds, the garniture is of *gâteaux renversés* caramelled; the stand is of *pâte d'Office* masked with green almonds; its garniture, of pains *à la duchesse* glazed, and masked with sugar in grains; the trellis-work may be replaced with neat draperies of green gum paste, as represented in the drapery of the centre.

Pavillon Vénitien sur un Pont, No. 2.—(Venetian Pavilion)

Is round, having eight columns; the smaller pavilion has also eight, the whole masked with red, white, or lilac sugar; the entablatures are white, bordered with red or green almond paste, the draperies are white, with lilac fringe; or rose fringe, if the columns are rose: the roofs masked with spun sugar, gold or silver, on which lay small strips of rose or lilac *pâte d'Office;* the stairs are of light *nougat* of chopped almonds, as also the frame-work of the arch of the bridge, the rest being masked with white sugar; the garniture surrounding is of *madeleines*, the stand is of *pâte d'Office* masked with white sugar; its garniture, tartlets glazed with caramel.

Belvédère Egyptien, No. 3.

Is square, having twelve columns; masked with mingled red and white sugar, producing the effect of granite; the smaller belvedere, masked the same, as also the cornices; the entablatures are masked with white sugar, mingled with sky-blue; the ornaments (formed like steps) of them are of the same colour; the steps which form the bridge are masked with orange or light-red sugar; the garniture is of diadems with sugar in grains, (stick them up one over another, as the design indicates); the stand is formed on a basket mould, its garniture is of *choux* with chocolate icing and sugar in grains; the three pieces of this plate have a bold effect, and are even more picturesque if grouped on rock-work, and by adding in their centre a vase with spun sugar, cascades are formed, but in that case the draperies must be suppressed.

Moulin Turc, No. 1.†—(The Turkish Mill)

Has a picturesque effect, from its Turkish style and its agreeable variety.

* Subjects of Plate XXXIV.

1. Represents Le Grand Cabinet Chinios.
2. Pavillon Vénitien sur un Pont.
3. Belvédère Egyptien.

† Subjects of Plate XXXV.

1. Represents Un Moulin Turc.
2. Ermitage Hollandais.
3. Moulin Chinois.

The two cascades decribed in Pl. 32 would contract this style, if their columns were masked with stripes of various colours, and adding the crescent. The mill is round, of *pâte d'Office* masked with stripes of red and white sugar; the sails of white spun sugar, the ladder and sails of *pâte d'Office*, cut according to the design, and with the sails masked with rose sugar: the rock-work is of *croques en bouche*, glazed with light caramel; the garniture of *gâteaux à la Turque* (these cakes are but small timbales filled with rice and currants, and afterwards glazed with white and rose icing, as the plate represents); the stands are of *canapés* glazed white with sugar pounded; the upper garniture of small *nougats* of chopped filberts, and the lower one of pains *à la duchesse*, glazed in the oven.

Ermitage Hollandais, No. 2.—(The Dutch Hermitage)

Is oblong, but nearly square, made of puff paste of twelve rollings (very white); the wood-works masked with chocolate sugar, the roof of white spun sugar, the palm-tree branches of white puff paste, the points being masked with chopped pistachios; the stand is formed of pains *à la duchesse*, glazed with pounded sugar; the rock-work of red nougat of almonds, cut lengthwise, its garniture, of *choux* glazed white; the large stand is of *pâte d'Office* striped with white and red sugar; its garniture, *gâteaux de pithiviers*, glazed in the oven.

Moulin Chinois, No. 3.—(The Chinese Mill)

Is square, made of *pâte d'Office* masked with white sugar; the decorations of purple sugar, the ball (at top) is of yellow almond paste, the sails are of *pâte d'Office* masked with yellow, and garnished with silver spun sugar; the rock-work is of biscuit, ornamented with moss; the two stands are formed on basket moulds and fluted; the garnitures are of tartlets and almond paste cups filled with vanille cream, and covered with pistachios chopped. It is essential to remark, that the designs in plates 30, 31, 32, 33, 34, 35, 36, and 37, are of a lighter class than those previously described, arising from their being grouped on bridges, rocks, or rock-works, which are formed into open arches, whilst the *socles* have not the same advantage; but again, it would be ridiculous to group upon a rock, a vase, baskets, cups, censers, and an infinity of the same class of pieces, which must be placed on stands more or less elegant; whilst rocks and rock-work accord well with ruins, cottages, mills ,grottoes, and the like.

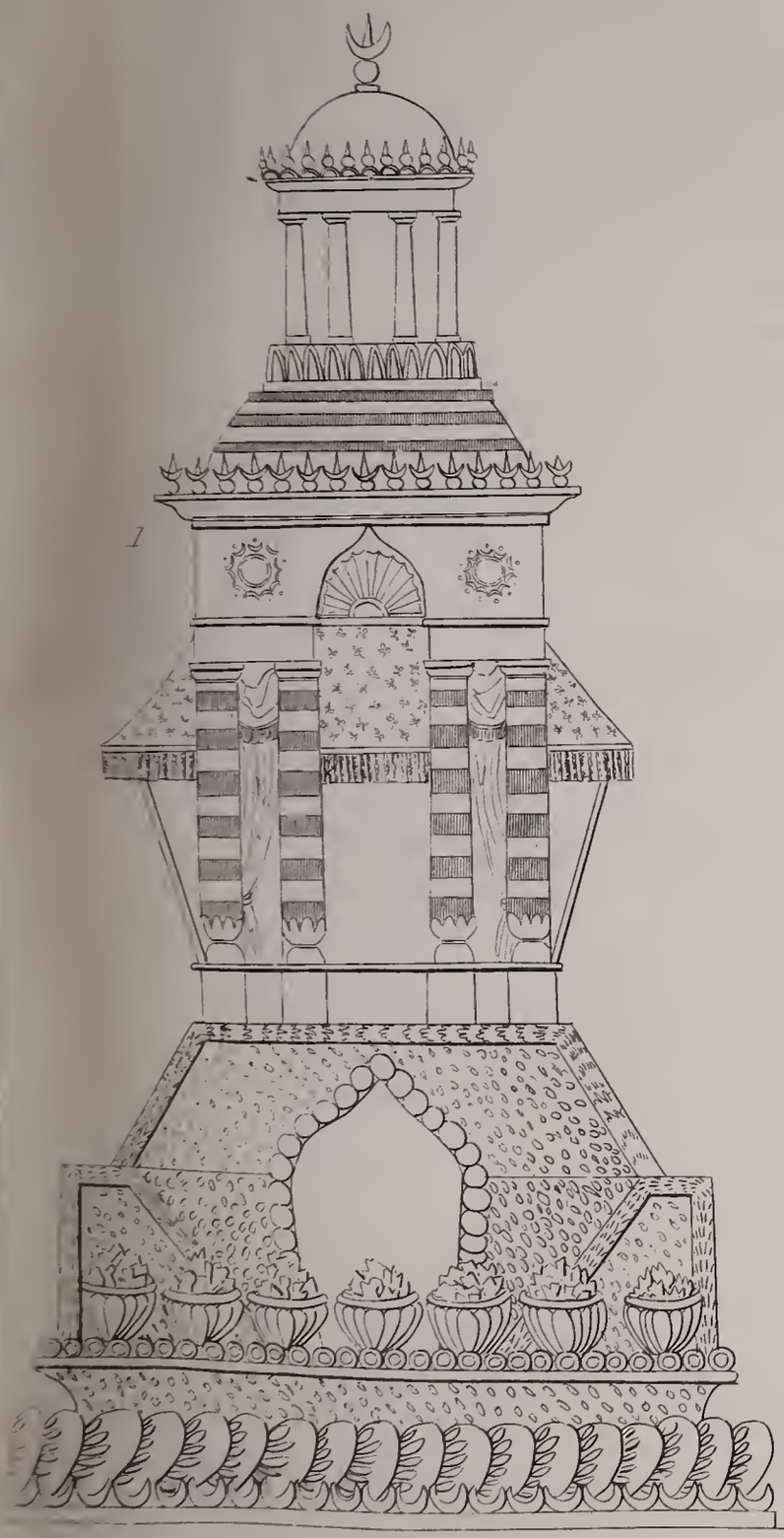
Pavillon Turc, No. 1.*—(Turkish Pavilion)

Is square, with twelve columns masked with yellow and white stripes; the larger dome is striped in the same manner; the entablature and small pavilion are masked with red or green sugar; the shades and draperies of rose-coloured almond paste, with green decorations; the smaller stand and bridge are masked with white sugar; the cross timbers and edges of the bridge covered with small stripes of *nougats* chopped, the remaining ornaments of white puff paste; the garniture is of almond

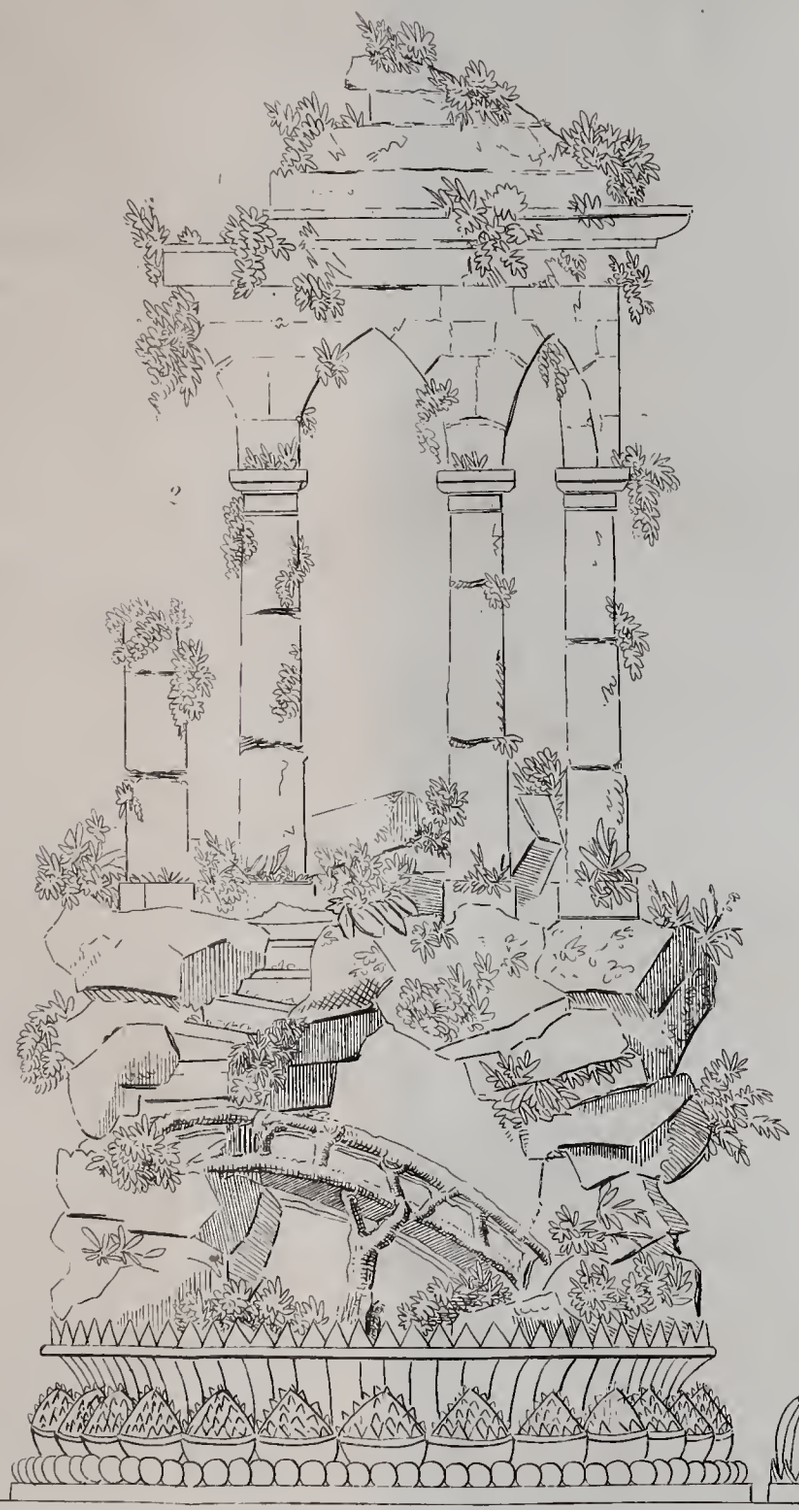
* Subjects of Plate XXXVI.

1. Represents Le Pavillon Turc.
2. Rotonde en Ruines.
3. Grande Fontaine Moderne.

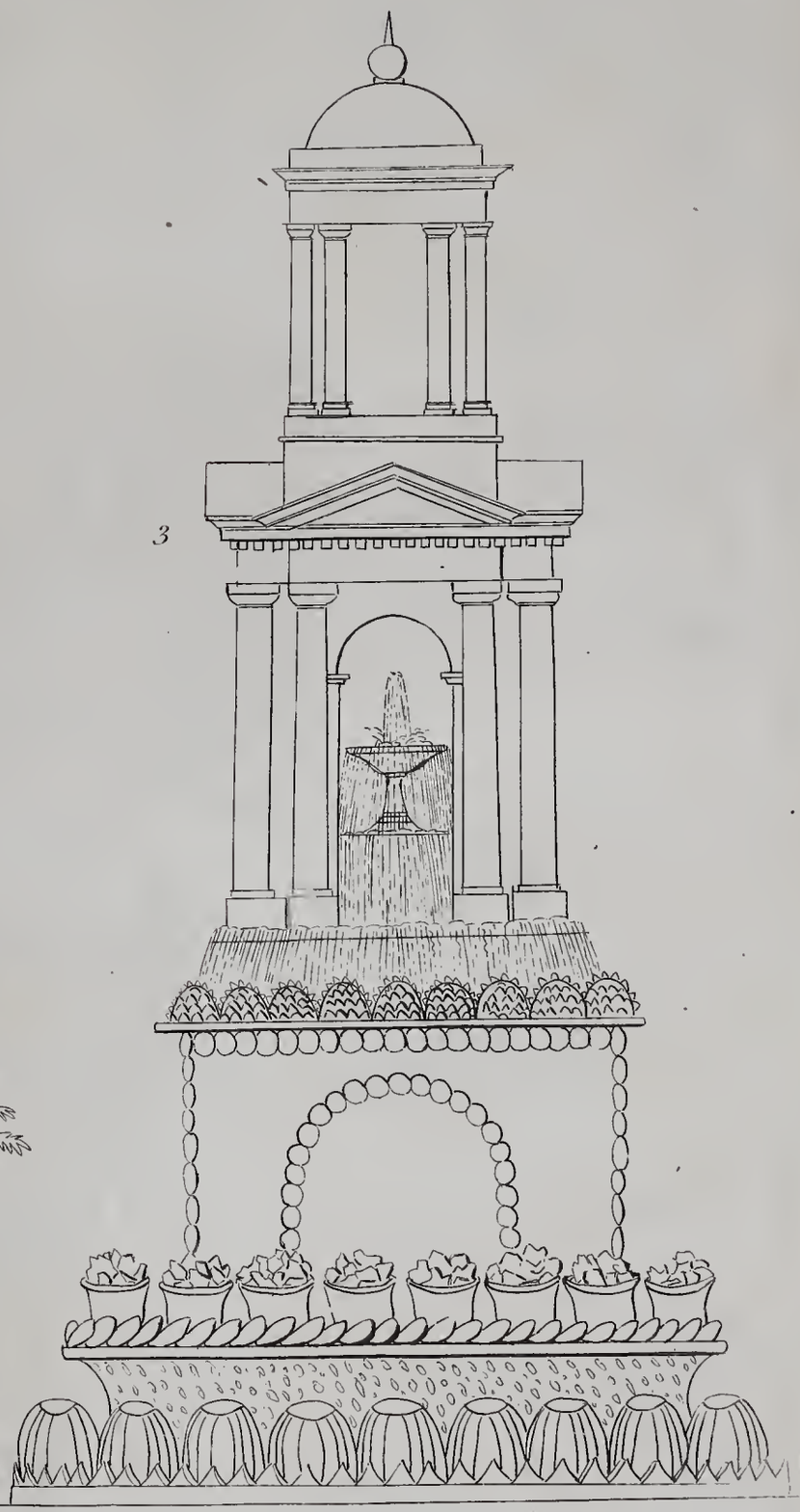
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cups filled with whipt cream of the same colour as the small pavilion; this piece may be made round; the large stand is of *pâte d'Office* masked with rose-tinted sugar in grains, and garnished with almond cakes decorated.

Rotonde en Ruines, No. 2.—(Rotunda in Ruins)

Is round, having eight columns, two of which are in ruins, the other six supporting five arches, and the fragments of the other two standing (see the design); the columns are of rose-tinted almond paste; the entablature of white almond paste: in the centre, place fragments of the columns and entablature; the rock-work is formed of unshapen pieces of puff paste of twelve rolls, cut large and rudely; in grouping them add a small bridge of *nougat;* mask them with very fine pounded sugar, which produces the effect of snow, adding moss imitated in almond paste; the *socle* is of Italian wafers, and the garniture of *gâteaux à la Dauphine* masked with sugar in grains.

Grande Fontaine moderne, No. 3.—(Grand modern Fountain)

Is square, and has four arches with four porticoes projecting, forming a cross; the eight columns are masked with rose sugar, the remainder of the fountain with white; the columns of the small pavilion are masked rose, as also the dome; the entablature white, as also the vase, which surround with silver spun sugar running down over the smaller square stand to form a cascade; the garniture of this stand is of petits choux with broken sugar; the large stand is of four arches, which gives much lightness to the piece, and is surrounded with almond paste cups coloured in the oven, and filled with Chantilly cream; the bottom stand is made of *pâte d'Office* masked with rose-tinted sugar in grains, and garnished with *choux* glazed with chocolate icing and sugar in grains.

Fronton en Ruines, No. 1.—(Ruined Portico)*

Has six columns, three of which are in front, and three at the side, made of *pâte d'Office*, one-sixth of an inch thick; having masked them with white sugar sands, mark them with a knife to imitate the ruins, as the design indicates; make the entablature of white puff paste, which will perfectly imitate the massiveness of the stones; the cornice is of *pâte d'Office* ornamented with dentils of puff paste; the bridge, forming the base of the piece, is of *pâte d'Office* thick enough to trace on it the indications of ruins, and masked with yellow, red and green sugar, imitating granite; place between the columns, fragments of the entablature, and decorate the whole with groups of green moss. The stand is of *pâte d'Office* masked with sugar in grains; the garniture of Turkish cakes.

Ruine de Palmyre, No. 2.—(Ruins of Palmyra)

Has sixteen columns, is square, formed with three arches, the fourth being in ruins; the columns are prepared as in the last, and masked with green sugar sands; the cornice masked the same; the entablature is of

* Subjects of Plate XXXVII.:
1. Represents Un Fronton en Ruines.
2. La Ruine de Palmyre.
3. La Grande Ruine d'Athènes.

pâte d'Office masked with white; to imitate the parts in ruins, stick together blocks of white puff paste; the rock-work is of *petits choux pralinées*, disposed irregularly; the four arches in it are of the same paste, but glazed in the oven, or with light caramel; decorate the ruin and rock with moss of divers colours; the stand is of *pâte d'Office* masked with white sugar; its garniture, almond cakes with rose icing.

Grande Ruine d'Athènes, No. 3.—(Ruin of Athens)

Is with eight columns, four at the front and three at the side; five are entire, and three in ruins of various heights, prepared as the preceding; the entablature is of white puff paste, the cornice is of *pâte d'Office*, decorated with small dentils of white puff paste; the base of the colonnade is formed of three arches of *pâte d'Office* masked with red and white sugar mixed; between the columns, place fragments of the capitals and entablature, the whole ornamented with moss, as shown in the design: the stand is of *pâte d'Office* masked with green sugar; its garniture of *gâteaux renversés* glazed in the oven.

Petit Navire Chinois, No. 1 *.—(Small Chinese Ship)

Is of *pâte d'Office* masked with yellow sugar; the gallery, the lantern, and the three small masts cut and masked with red sugar; the small standards are of blue (bleu de roi) gum paste ornamented with Chinese characters; the cabin is masked rose, the roof of yellow spun sugar; the sea is imitated with silver spun sugar and surrounded with *madeleines;* fill the vessel with oranges or lemons imitated in almond paste, or with almond cakes glazed with chocolate icing, as shown in the design; the stand is of *pâte d'Office* masked with rose sugar; the garniture of biscuits glacés au rum and madeleines.

Gondole Vénitienne, No. 2.—(Venetian Gondola) *

Is of *pâte d'Office* masked with sky blue sugar, and raised on a small convex base four inches high in the centre, and two inches only at the sides: on this stand, place sheets of spun sugar to imitate the waves of the sea, which should surround the vessel; the pavilion is composed of eight columns masked with rose sugar, the draperies are of sky blue *pâte d'Office*, or of yellow spun sugar; as of the latter are also the dome, the sails, and the small flag; the mast is masked like the gondola; the ropes are of white spun sugar; the cargo is of small meringues with sugar in grains, filled with whipt cream; or of small barrels of almond paste filled with sweetmeats, or at other times with truffles dressed in champagne; the stand is of *pâte d'Office* masked with sugar in grains, the garniture of *pains à la Duchesse* glazed in the oven.

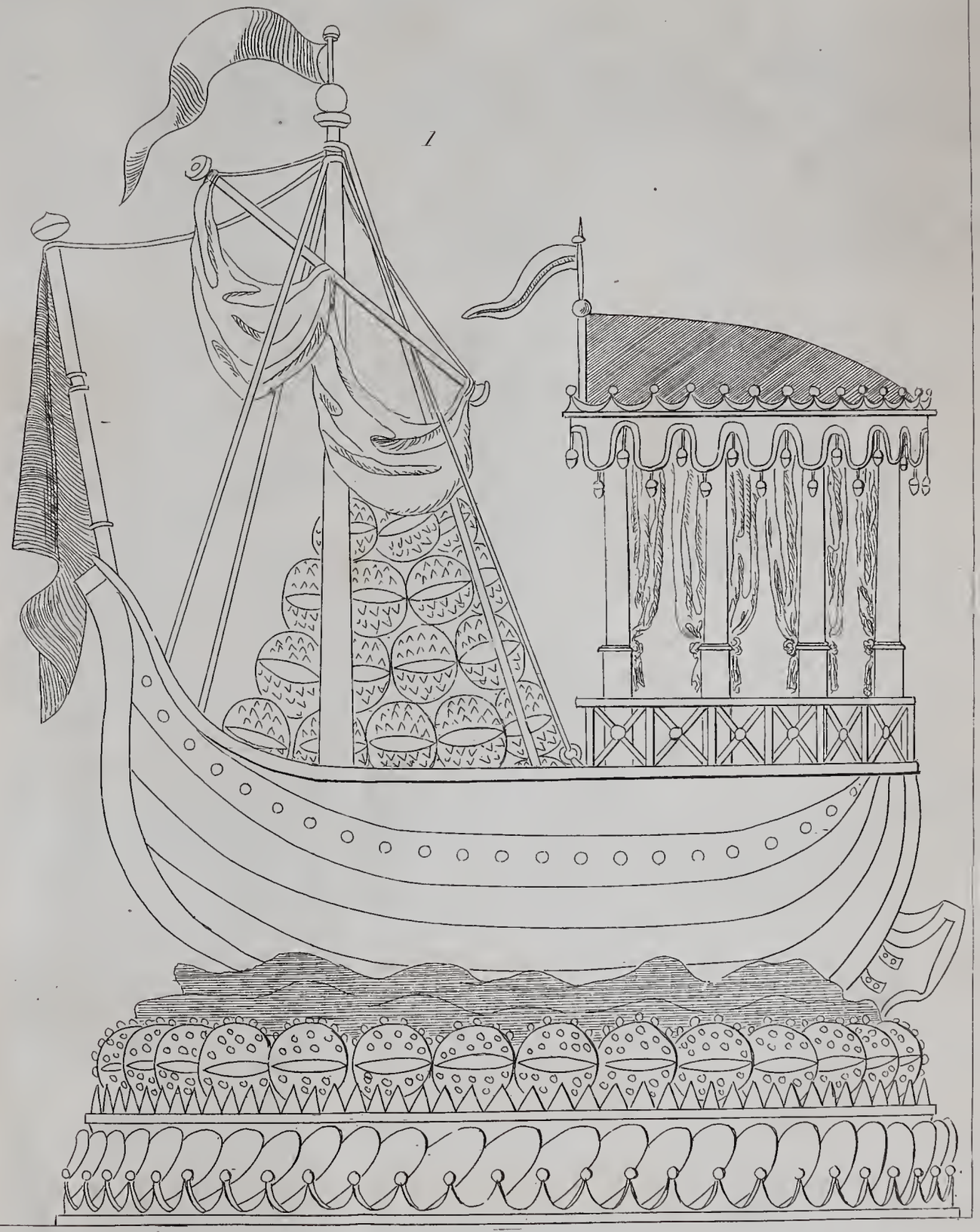
Pain bénit Royal, No. 1 †.—(Consecrated Bread for religious purposes).

The pedestal of this column is square; at the four corners are small

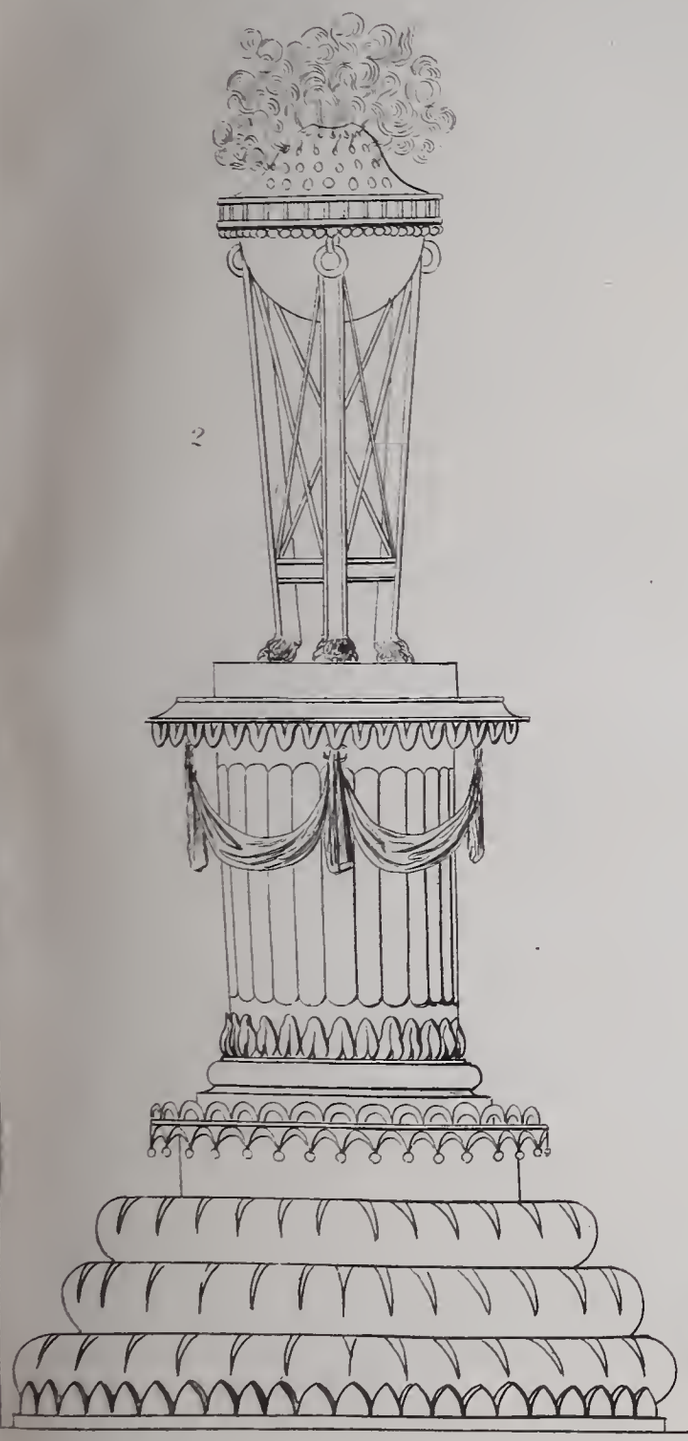
* Subjects of Plate XXXVIII.:
1. Represents La Gondole Vénitienne.
2. Un petit Navire Chinois.

† Subjects of Plate XXXIX.:
1. Represents Le Pain bénit Royal.
2. La Grande Cassolette Antique.
3. Le Vase brûlant l'encens garni des groses brioches.

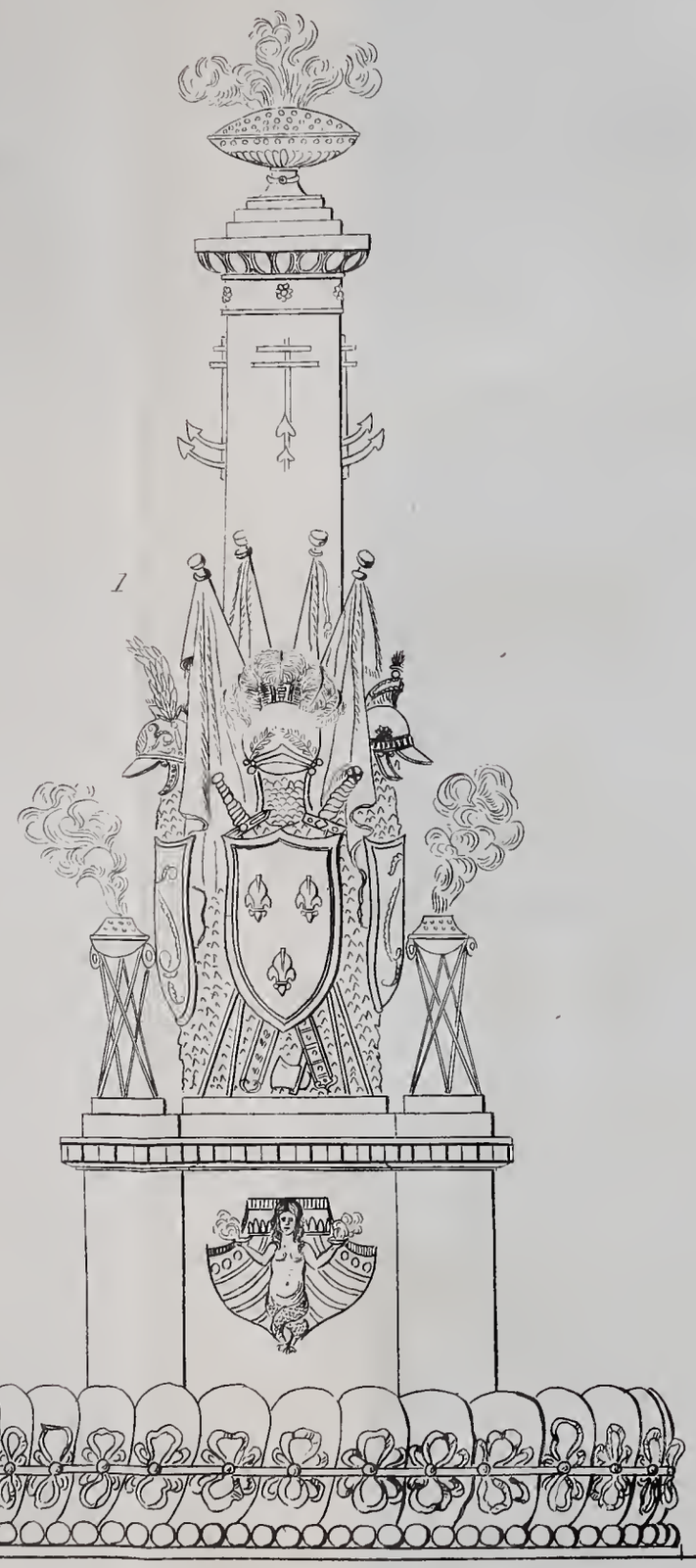




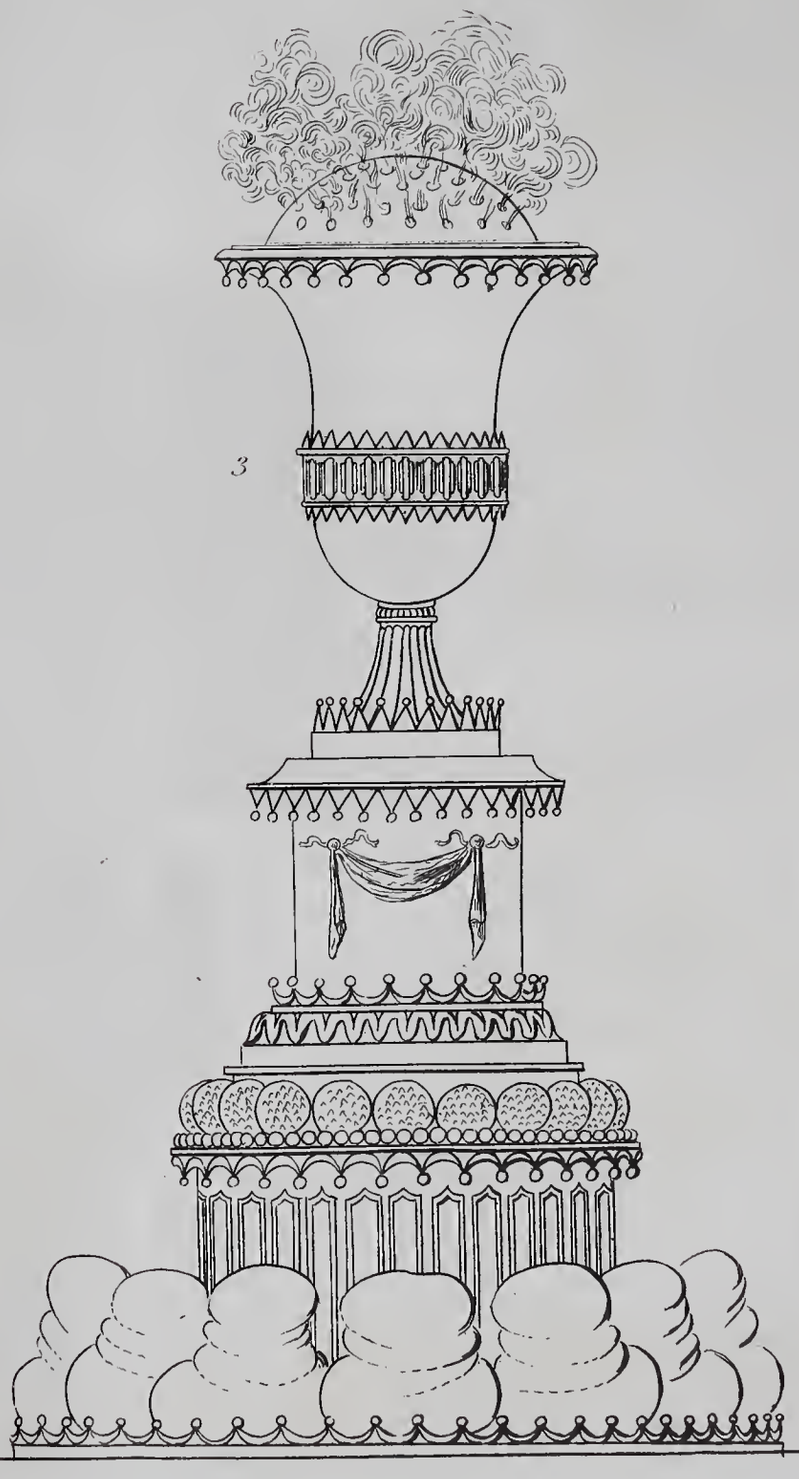
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pedestals detached from the larger, and projecting two inches from the base, on which are placed small censers; in their hollows place a small tin dome reversed, in which place twelve cloves of incense; the domes which cover the *cassolettes* are pierced with holes, through which the smoke escapes; the trophies which decorate the four fronts are of gum paste, white or gilt; all the rest of the piece is of *pâte d'Office* masked with white and rose sugar; the vase on the top of the column is fitted with a dome of tin, like the smaller ones; the festoons round the pedestal are of white spun sugar, the garniture is of twenty-four *pains bénits* (consecrated loaves) in form of a cushion, and surrounded with white ribbons, to which are attached white favours; at the moment of leaving the vestry, light the incense, and cover the censers and vase. The *pain bénit* here represented was four feet and a half high by three feet wide; but they may be made of less proportions, as represented in the designs Nos. 2, and 3, Pl. XXXIX., or composed of one of the two large censers in Pl. XXVII., or with a lyre, globe, wheatsheaf, palm-tree, trophy, or vase, as in Pl. XXVIII., or as the two other pieces in the same plate. Here finishes the series of *pièces montées.*

Observations.—These grosses pieces are from eighteen to twenty-four inches wide, and from thirty to forty-eight inches high. It is needless to say, that to execute this sort of ornament, moulds must be employed, but, however, a great number may be formed without their assistance, as the trophy of war, the pyramid of almond cups, the Parisian hermitage, the grotto: also Nos. 1, 2, Pl. XXIX.; Nos. 1, 2, Pl. XXX., &c. It has been remarked doubtlessly, that rose sugar is employed in a great number of the pieces; it is because this beautiful colour has the double advantage of being agreeable to the eye and at the same time allies itself perfectly with the small pastries of the pieces; an advantage not to be obtained with the red, green, blue, lilac, or even orange or yellow, because these colours are too glaring and not adapted for the colours of pastry; but we are obliged nevertheless to use them, to vary the pieces, when four or six are required at the same time, for this variety of colour evinces taste and elegance; the tints given to these sugars should be extremely slight, for the lighter the tint the more agreeable to the eye; yet should they not be too weak, lest they lose their brilliancy, and become insipid; the medium is therefore necessary. Sugars thus coloured are more brilliant than coloured almond paste, or even gum paste; this is important to observe, as in less than a day, many of these pieces can be formed, whilst to execute them in gum or almond paste, six or eight days will be necessary; spun sugar (*caramel*) also plays a great part in this class, which it so brilliantly enriches: for example, in the helmet, how great the effect produced! as also in the globe, lyre, harp and other objects of taste! This series of *pièces montées* is generally facile in execution, because the details are short and easily understood, which will without doubt be fully appreciated: this collection, whether of *pièces montées*, or of the *entremets* which follow, is the result of the rapid progress made in modern pastry; the designs, however, are not according to the rules of art, but it is impossible to employ the details of architecture in a style of decoration which belongs to our profession alone.

Croque en bouche de Quartiers d'Orange, No. 1.*—(From *croquer en bouche ;* to eat crisp.)

Have twelve fine oranges of a good quality, peel and divide each into twelve equal portions, take carefully off all the white skin without damaging the finer skin which contains the juice ; dip the quarters separately into caramel sugar, and place them gradually in a plain mould six inches wide and five inches high, inclining them as in the design No. 1, Plate XL. ; take them from the mould and serve immediately, or the sugar will become moistened from the humidity of the fruit, and if delayed for an hour would fall in pieces ; it must be moulded, therefore, only at the moment of serving.

Croque en bouche de Genoises au gros sucre, No. 3.—(Of Genoises with sugar in grains.)

Make the *Genoises à l'Orange* (see that article), cut them with a cutter a good inch in width, and cut out the centre with one, half an inch in width, to form rings, which mask lightly with green icing, on which strew sugar in grains as nearly of a size as possible ; dry them and stick them with caramel sugar in a dome mould seven inches wide and five inches high ; turn the mould on the dish, remove the mould, and fill the centre of each ring with a fine clear dried cherry (see the design) ; if the *Genoises* are glazed white, strew them with chopped pistachios, placing a cherry in the centre, or strew sugar in grains on them also with a cherry in the centre ; or if glazed white, with broken sugar, or lemon, or rose-tinted icings ; place a fine green grape in the centre.

Croque en bouche de feuilletage blanc—(Of white Puff Paste).

Give twelve rolls to a pound of puff paste, cut it out in rings, range them on the dresser, and sift sugar over them, put them on a baking sheet into a slow oven, and bake them light ; when cold, build them with caramel sugar in a plain dome mould ; garnish the centre of the rings with a dried cherry or green grape ; these rings may be glazed in all the varieties of the last article.

Croque en bouche de Marrons glacés au caramel, No. 4.—(Of Chestnuts caramelled.)

Roast and carefully clean sixty fine chestnuts, glaze them in a light coloured caramel, one by one, and build them up in a plain round mould, as above : it should be done only at the moment of serving them, as the dampness from the chestnuts will soon spoil its firmness and brilliancy.

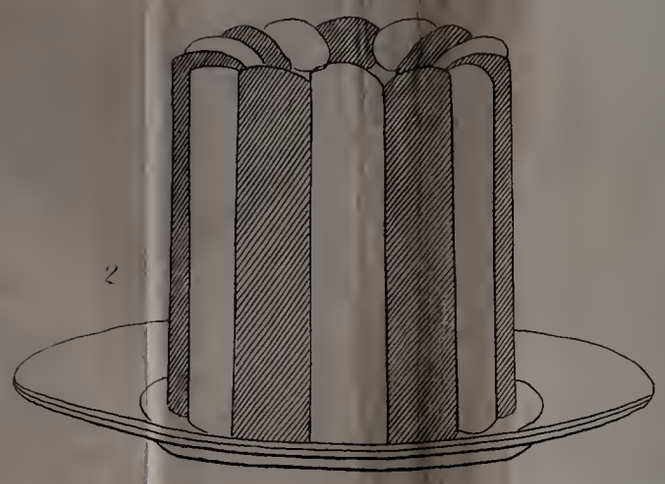
* Subjects of Plate XL.

1. Represents La Croque en bouche de quartiers d'Orange, glacée au caramel.
2. La Biscuit glacé à la Royale.
3. La Croque en bouche de Genoises glacées au gros sucre.
4. La Croque en bouche de Marrons glacées au caramel.
5. La Corbeille à la Française garnie de crême et de fraises.
6. La Coupe en pâte d'amaudes ornée d'une Sultane.
7. La Charlotte à la Parisienne.
8. La Meringue montée et au gros sucre.
9. La Croque en bouche de noix vertes glacées au caramel.

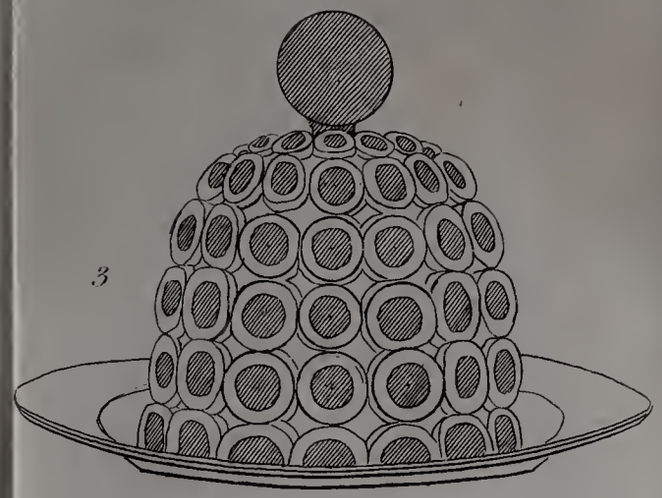
PLATE 40.



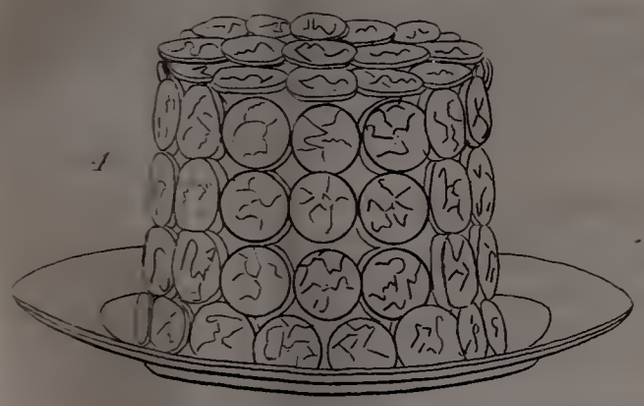
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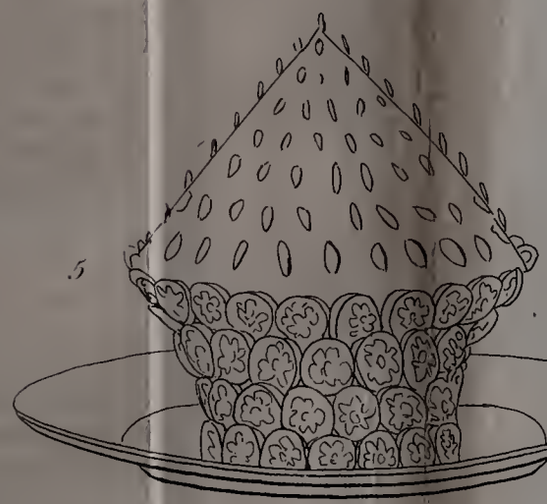
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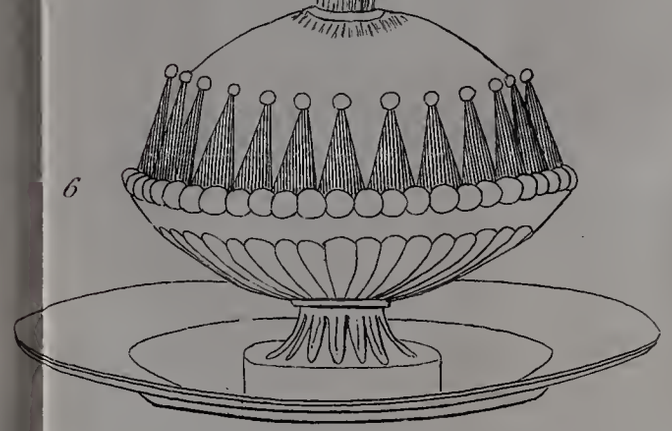
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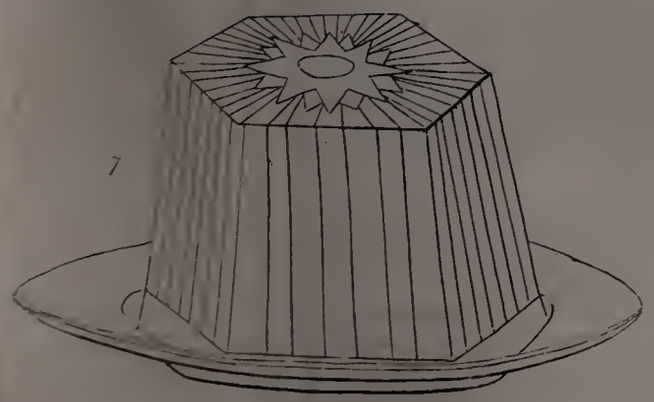
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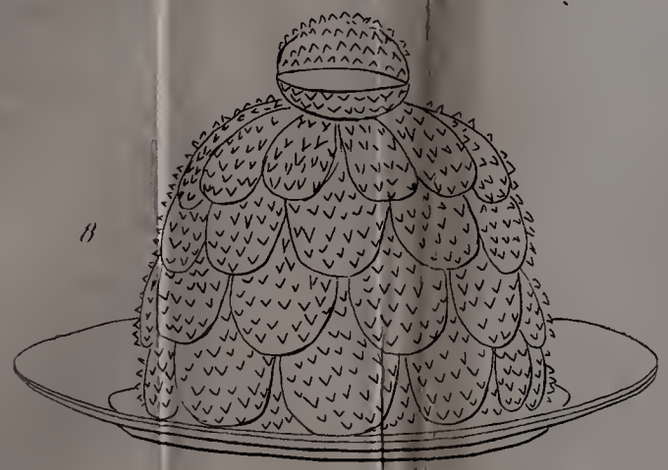
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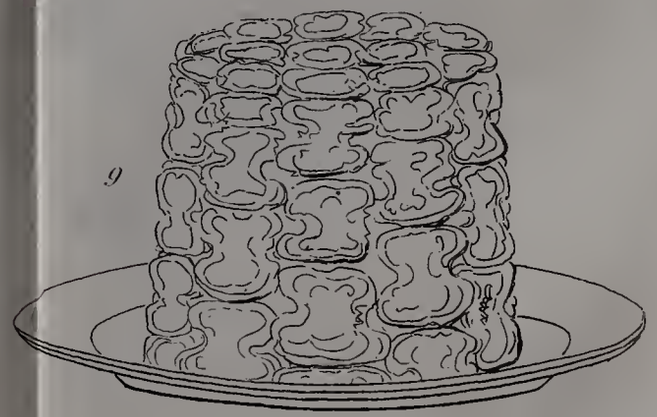
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Croque en bouche de Noix vertes glacées au Caramel, No. 9.—(Of Walnuts caramelled.)

Clean sixty fine walnuts, carefully keeping them whole; put them in a slow oven to colour lightly; when cold, glaze them one after the other, and place them in a mould, as in the design, and serve: it can be made without drying the walnuts; almonds may be thus used, but at the moment of serving only, to make the operation more certain. *Croques en bouche* for an *entremêts* may also be made, according to the recipes given in the articles of *Croques en Bouches*, in Part VI.

Biscuit glacé à la Royale, No. 2.—(Biscuit with icing.)

Make a Savoy biscuit (see that article) of nine eggs, three quarters of a pound of sugar and five ounces of flour, add a little iris powder, and some pounded orange-flowers (the mould should have eight sides). The biscuit being of a fine colour, and cold, put in a small basin one white and a half of egg, and fill it up with ten ounces of pounded sugar, finely sifted; work this well with a wooden spoon, adding from time to time some drops of lemon juice; when very white, separate it in two equal portions, put in one, some carmine or rouge, sufficient to colour it of a fine rose tint; mask the alternate flutes red and white: to perform this with ease, lay the biscuit on a plate turned upside down; put it for fifteen minutes to dry at the mouth of the oven (but not to change its colour). It is important to remark that the icing should be of a smooth body, running a little thick from the spoon; if too thick it will not spread even, if too thin it will not mask properly; the quantity of sugar cannot be well determined, on account of the variety of size of the eggs (see No. 2, Plate XL.).

Biscuit à la Parisienne—(Parisian mode).

Make a biscuit in a plain mould, seven inches wide, of the same mixture as above; when of a fine colour and cold, open it at top like a *vol au vent*, one inch from the edge, and three inches deep; remove the cover and a great part of the inside; prepare an icing as above, and colour it of a pistache green with the essence of spinach; mask the surface and sides of the biscuit, which place to dry without changing colour in a slow oven for some minutes; when serving, fill the inside with *fromage Bavarois aux pistaches* (see that article); place over it a sultan of very white spun sugar, from a dome mould six inches wide, and serve immediately; it may also be filled with any of the recipes given for *fromage Bavarois* or *plombières*, &c. (see those articles); or the icing may be tinted rose, yellow, &c. and sugar in grains, or chopped pistachios strewn over it.

Biscuit aux Confitures et meringué—(Meringued Cake with sweetmeats).

Make a biscuit as the above in a plain round mould, six inches wide by five or six inches high; when quite cold, cut it in slices half an inch thick; spread apricot jam on each slice, and lay them upon one another, until the cake retakes its original form; whip three whites of eggs very firm, and mix four ounces of pounded sugar with them; with this mask the surface and sides of the biscuit, and strew it over with fine pounded sugar, put it in the oven to receive a light brown colour, and serve it. Sugar in grains, or chopped pistachios used singly or mixed; or

sugar mixed with currants, may be strewn over it; or the apricot jam replaced with jam of peaches, plums or quinces, or currant or apple jelly.

Biscuit Fourré à la Patissière et meringué—(Cake with Cream and meringued).

Prepare but half of the quantity of the cream described in the article *Crême patissière au Chocolat;* cut the biscuit (made as before) in slices, and mask them with the cream instead of the apricots, and meringue them as above; the cream may be varied with all the receipts given for *crêmes patissières* (see Part VIII.).

Biscuit à l'Italienne—(Italian Biscuit).

Prepare a biscuit as above, cut it in slices, pour on the bottom slice a spoonful of maraschino, and replace them one on the other, giving to each slice a spoonful of maraschino; the biscuit having retaken its first form, meringue it as above, or mask it with apricot jam, and strew on it, macaroons broken; the cake may be flavoured with any other liquor.

Corbeille à la Française, No. 5.—(Basket in the French manner).

Have a basket mould (as designed in No. 5, Pl. XL.); build neatly within it some *croquignoles à la Reine*, glazed with caramel; when taken from the mould, place it on the dish, and fill it high with *crême plombière* of strawberries; lay on the top of the cream fine ripe pines or other strawberries; it may be filled with any of the *crêmes* under the title of *Plombière*.

Corbeille à l'Anglaise—(English manner).

Stick small macaroons (ratafia biscuits) in a mould as above, take it from the mould, and fill it with any of the whipt creams described; scatter currants, washed and dried, over the tops, which should be piled up high; serve immediately.

Corbeille à la Genoise—(Genoese fashion).

Prepare the *Genoises au Chocolat* (which see), cut it out with a plain round cutter, one inch wide, glaze these rounds with caramel, and build them up in the basket mould; when placed on the dish, fill it up in rough pieces, with a jelly whipt until firm; in the same way, baskets of *nougat* of filberts or almonds, or *small croques en bouche à la Reine* with sugar in grains may be made.

Coupe en Pâte d'Amandes, ornée d'une Sultane, No. 6.—(Almond Paste Vase, with a Sultan.)

Make half a pound of almond paste, as described for the *croquante d'Amandes*, Part VI.; roll it out round of the eighth of an inch thick, and place it over a dome mould six inches wide and two inches high, being slightly buttered; trim it, and set it on a baking sheet in a slow oven, to become of a light colour; with the remaining paste form the foot of the cup, and give it the same colour; when cold, fix it to the cup with caramel, and glaze also in caramel as many small buttons of almond or puff paste as will serve to stick round as a border (see the design); place it on the dish, and fill it with whipt strawberry cream, or *crême plombière*, on which place fine strawberries or raspberries; and

cover it with a sultan, spun on the same mould as the cup was formed on, and fix on the centre of the sultan a plume of silver spun sugar; serve immediately; cups of *nougats*, or small *croques*, may be thus formed.

Charlotte à la Parisienne, No. 7.—(Charlotte, Parisian manner.)

Have six ounces of spoon biscuits well glazed, and a small case of green pistachio biscuits; cut the latter into thin slices, and then in diamonds one inch and a quarter in length; form with them a double star at the bottom of a plain octagonal mould, cut the small biscuits to a point, and so arrange them, that they, fitting within the points of the star, cover the whole bottom of the mould; place round the sides, the biscuits close to each other, the glazed side outwards; then fill the Charlotte with the *fromage Bavarois à la vanille*, but only at the moment it is fit to make use of; the mould being full, cover the *fromage* with biscuits; after which, surround it with pounded ice, and forty minutes after turn it out upon the dish, and serve; any of the other *fromages Bavarois* may be made use of.

Charlotte à la Française—(French mode).

Use, instead of the biscuits, long *croquettes à la Parisienne* (which see), and fill it up with the *blanc-mangé à la crême;* but only when it becomes firm, and having covered the surface with *croquettes*, place it in ice, and finish as the last article; any other of the *blanc-mangés* may be thus used.

Charlotte à l'Italienne—(Italian mode).

Cut into very long squares some *Genoises au rum* (see that article), with which line a plain round mould, let them incline a little, leaning on each other; fill the Charlotte with the *crême plombière au rum*, adding half an ounce of clarified isinglass; when it begins to thicken, pour it into the Charlotte, cover it with the *Genoises*, and set it in the ice for an hour; turn it out and serve; it may be filled with any of the *crêmes plombières*, adding the half-ounce of isinglass.

Charlotte aux Macarons d'Avelines—(Of Filbert Macaroons).

Prepare the *crême à la Française* of macaroons (see the article), set it like the *blanc-mangé à la crême;* as soon as it thickens, so as to run, mix with it a small plateful of whipt cream; mask the bottom of a plain round mould with filbert or any other macaroons, place others up the sides of the mould, filling the interstices with fragments; then pour in the cream as high as the biscuits: range others upon them, adding cream again to their height; and so proceed with the macaroons and the cream; and when full, place the mould in ice, and an hour after serve it; any of the *crêmes Françaises* may be thus employed, mixing with them a little whipt cream.

Charlotte aux Gaufres aux Pistaches—(With Pistachio Wafers).

Make half of the recipe for *Gaufres aux Pistaches* (see 8th Part); when baked of a fine colour, cut them the height of the mould and two inches wide, fold them into columns, and place them round the mould; mask the bottoms with *gaufres* cut into long squares, and folded in the shape of horns, so that the mould becomes sheeted entirely; then fill it

with any of the *gelées fouettées* (which see), and place it in the ice for nearly an hour; after which, turn it out and serve; sugar in grains may be added to the pistachios, rendering the *gaufres* more brilliant. It is important to remark, that to make these *Charlottes* successfully, they ought not to be filled with the creams described, until the cream is nearly as firm as if they were to be turned out of a mould.

Charlotte des Pommes d'Api—(Charlotte of Apples).

Clean and cut in small quarters twenty-four apples; *sautez* them in a large stew-pan, with four ounces of butter and four ounces of sugar, on which the rind of an orange or Seville orange has been rubbed; set the apples covered, over a slow fire, stirring them from time to time, that they may be equally done, but yet remain as whole as possible; mix with them a pot of fine cherries, drained from their syrup; during their boiling, cut the crumb of a loaf a day old, with a root cutter half an inch wide, dip these columns in four ounces of butter, simply melted, and range them in the mould so as to cover the bottom and sides; pour the apples into the Charlotte, and cover the top with a slice of crumb dipped in butter; three-quarters of an hour before serving, put it in a quick oven, or else on some red cinders, surrounding it with small live-burning coals; after half an hour's baking, observe if it be of a fine light brown colour, and if so, turn it out on to the dish, if not, renew the fire; when done, take off the mould, and cover it slightly with a brush dipped in apricot jam, or apple or currant jelly, or with the syrup of the cherries; the mould must be well buttered before using: some glaze the mould with pounded sugar, but it is preferable without, as the Charlotte thus becomes sometimes of a deeper colour in one place than another.

Charlotte de Pommes de Rainette—(Of Pippins).

Is the same process as the last article; but use thirty-six pippins, and six spoonsful of apricot jam instead of the cherries above named; finish, and serve it up in the manner therein directed.

Charlotte d'Abricots—(Of Apricots).

Have twenty-four fine apricots, not too ripe; skin them as thin as possible, and cut each in eight pieces, pass them in a stew-pan with four ounces of fine sugar, and two ounces of butter warmed over a moderate fire for ten minutes; sheet the Charlotte mould as for the apples, and pour in the apricots quite boiling; cover them, and bake as directed; when of a fine light colour, turn it out on the dish; mask it lightly with apricot jam, and serve.

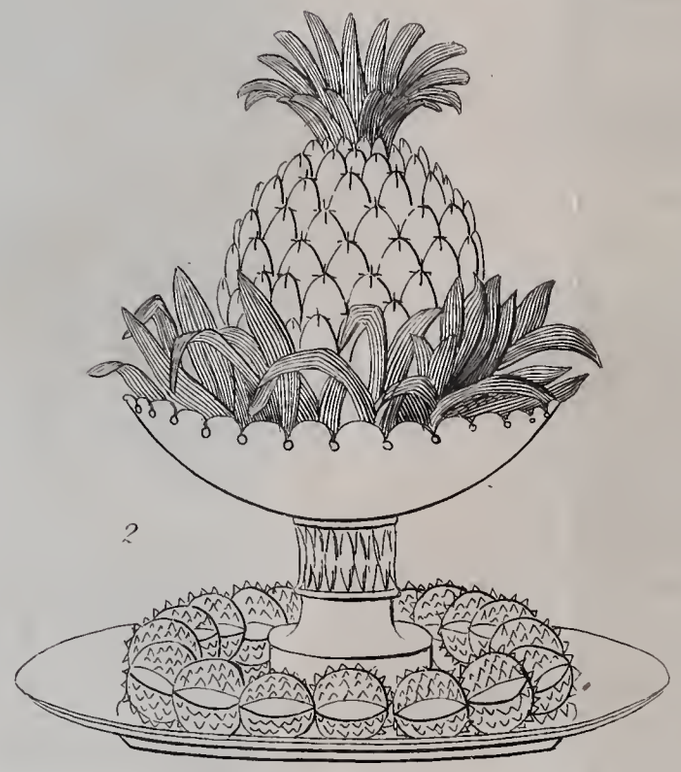
Charlotte des Pêches—(Of Peaches).

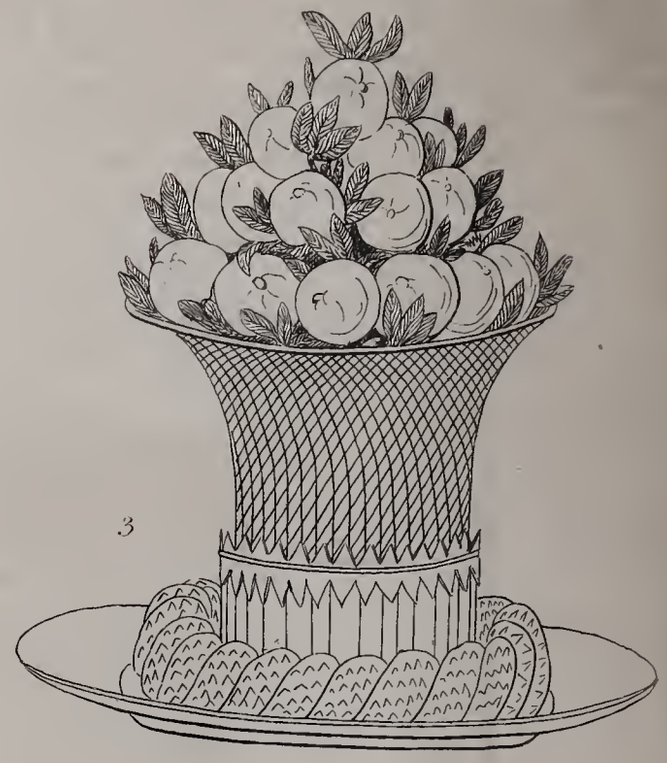
Cut in halves twenty middle-sized peaches, nearly ripe, blanch them in a thin syrup; when drained, cut each half into three pieces of equal size, pass them afterwards in a stew-pan, with four ounces of pounded sugar, and two ounces of butter warmed, and finish as the preceding; when on the dish, mask them with the syrup which has been reduced thick, and by this process make a Charlotte of Mirabelle or other plums.

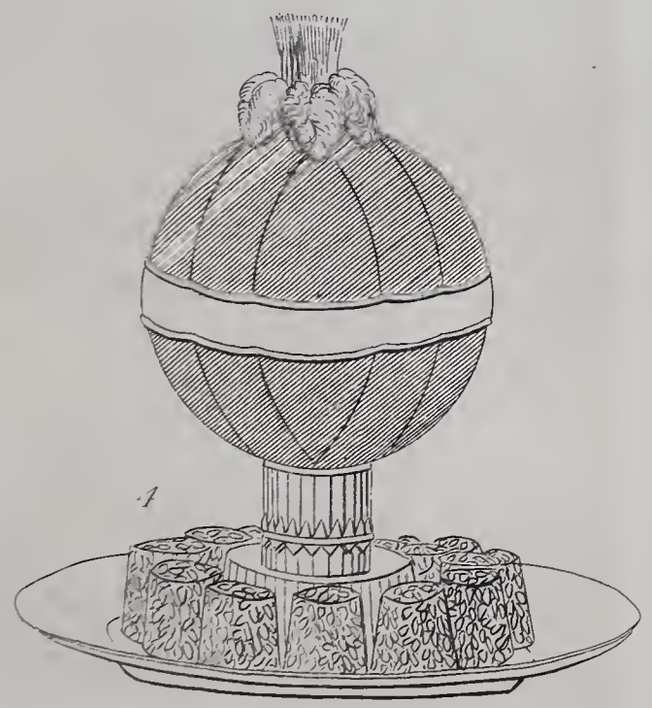
Meringue montée et au gros sucre, No. 8.—(Meringue.)

Whip six whites of eggs firm, and mix eight ounces of pounded

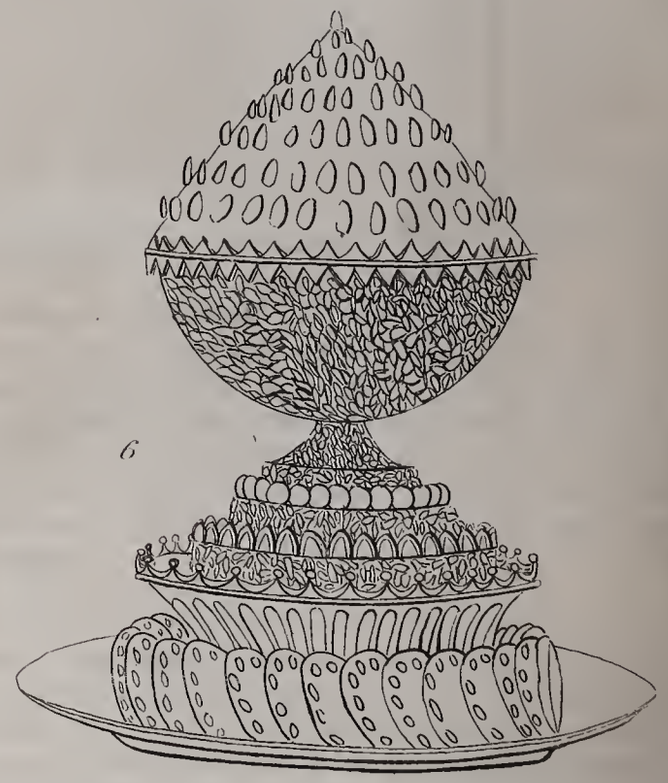

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sugar with them, when well mingled, make with three spoonsful of the mixture a round flat meringue, seven inches in diameter, sift fine sugar over it, and set it upon a board, in a slow oven, and leave it to dry on both sides perfectly; with the remainder, form a round meringue of the usual size, sugar it, and set it by the side of the larger one; form eight more small ones, which flatten, so that they are but a little more than half an inch thick; again, form eight smaller, of the same shape; then again eight smaller still; and again the eight last, which should be but an inch in width; mask these with sugar in grains only (small) that they may appear rough; when the sugar is melted, put them on a board into a slow oven, and when they become slightly coloured, detach them from the paper, and arrange them thus:—lay the eight largest upright, on a dome of almond paste six inches wide and three inches high, which has been baked of a light brown; having masked it slightly with some of the meringue mixture, reserved for that purpose, to cause the meringues to adhere to the dome; then place the second-sized meringues partly over the first, in form of a fish-scale (see No. 8, Pl. XL.), set it in the oven for a quarter of an hour, that the meringues may fasten, thus forming one single meringue; when ready to serve, lay the large flat meringue on the dish, build up upon it some firmly whipt coffee-cream (or of any other flavour) like a dome, (or use the *crême de plombière ;*) raise the dome cautiously, and with it cover the cream; fasten on the top the round meringue, filled with the same cream as the dome; the half of any of the recipes for *fromages Bavarois, gelées fouettées,* or *blanc mangés à la crême*, made as firm in the ice as if to turn out of moulds, may be thus employed, and without stirring them, take out a spoonful at a time, to fill the meringue.

Vase garni de Noix en pâté d'Amandes, No. 1.—(Vase with Nuts in Almond Paste.)*

Make two pounds of almond paste, colour one pound of it of a fine rose, and in three-quarters of a pound of the remainder put half of a stick of vanille, pounded and sifted, and enough of chocolate grated and dissolved in a little water, to give it a nut-brown colour; tint the remaining paste green, with some essence of spinach, to form leaves like those of the nut tree; roll out the chocolate paste with the hands, and cut it in small ovals; press them one after another into moulds like nut-shells, making eighty shells; form a vase on a mould, with rose paste (the mould should be in two equal parts), and having pressed it gently, to take the perfect form, trim off all the edges of the paste (see the design); place the whole of the details in a slow hot closet or oven for twenty-four hours, that they may all dry without altering their colours; fill the nuts with apple, quince, pine-apple, or other jelly, and stick two together with a little of the same paste made thinner; take the vase from the mould, and stick the two parts together with some of the same paste, softened down with white of egg (called *repère*), and with the same fix

* Subjects of Plate XLI.:—

1. Represents un Vase garni de noix en pâté d'Amandes.
2. La Coupe garnie d'une Ananas en pâté d'Amandes.
3. Une Corbeille garnie de pommes d'Api en pâté d'Amandes.
4. Le Ballon en sucre filé.
5. Une Corbeille en sucre filé garnie de meringues.
6. Coupe en nougat garnie de crême aux fraises.

it on a round sheet of *pâté d'Office*, seven inches wide within the vase, fix three supports, an inch less than the height of the mould, on which lay a sheet of *pâté de Office*, of the same diameter as the interior; on this place a small dome four inches wide and four inches high, and round it stick the nuts in a cluster, with leaves between them, as the design shows; garnish the foot of the vase with *genoises à l'orange:* this vase may be preserved for a month or two, and be often served, simply changing the *genoises* for any other fresh-made pastry; the vase also may be made in *nougat, pâté d'Office*, coloured or spun sugar, and garnished with *croques en bouche; petits choux* glazed rose, and decorated with leaves of pistachio biscuit, or simply with small soft meringues, with cream or sweetmeats in them.

Coupe garnie d'un Ananas en pâté d'Amandes, No. 2.—(Cup with a Pine-apple of Almond Paste.)

Prepare one pound and a half of almond paste, and colour one-fifth of it of a light green; cut the rest into two equal portions; colour one with a slight infusion of saffron, to imitate a pine-apple, the other half colour lilac, with Prussian blue and carmine dissolved; roll it out, and build it on a dome mould, six inches wide and two inches deep, and with the trimmings sheet the foot of the cup; roll out the yellow, to build it on a pine-apple shaped mould, that is divided in half, and three inches in diameter (of copper or tin); roll out the green paste, and cut it in leaves like those of the pine; dry the whole as directed in the preceding article; then stick the cup on its foot; fix the pine within it, having filled its interior with pine-apple jam; make a crown with some of the leaves, and place the remainder round the bottom of the fruit (see the design); fix the cup on a sheet of *pâté d'Office*, and lay round it small meringues filled with sweetmeats; the small stand for the cup should be three inches high. The cup may be formed of rose *pâté d'Office*, the pine-apple of light-coloured *nougat*, and the leaves of spun sugar, forming thus a very distinguished entrêmets.

Corbeille garnie de Pommes d'Api en pâté d'Amandes, No. 3.—(Basket with Apples of Almond Paste.)

Prepare one pound of almond paste, colour three-quarters of it of a pale yellow, with saffron; the rest of a fine green, which roll out and cut like apple leaves; roll out a sheet of the yellow, and with a round cutter, two inches and a half wide, cut pieces, which form in moulds, like small apples, and dry the whole as directed precedently; colour of a bright yellow half a pound of *pâté d'Office*, in which add a little gum tragacanth; roll this paste in balls as fine as possible, and fix them gradually on a basket mould (see the design) and dry them in the hot closet; when the whole is perfectly dry, fill the fruit with apple jelly, stick two together, and rub gently on one side the end of the finger dipped in some carmine; build it on a stand and garnish it.

Ballon en sucre filé, No. 4.—(Balloon in spun Sugar.)

Have a mould six inches wide, with flutes (see the design); spin (inside or outside of it) two very white sultans; re-unite them so as to form a balloon, which stick on a small stand one inch high; this stand should be placed on another two inches high, and five inches wide;

the whole stuck upon a sheet seven inches wide, on which place a border of small *nougats:* then spin a little very fine sugar, of which form a plume for the top of the balloon, which also surround with the same spun sugar (see the design). The balloon may be made of *nougats*, or of small *croques en bouche à la reine*, glazed with rose sugar; and then lay round the sheet various small pastries, as *genoises*, *madeleines*, *choux pralinés*, or caramelled.

Corbeille en Sucre filé garnie de Meringues, No. 5.—(Basket of Spun Sugar with Meringues.)

Have a basket mould, seven inches wide at top, five inches at bottom, and six inches in height; rub the inside with a very little oil, and spin therein a sultan, white or yellow, but rather thick: when ready to serve, take it from the mould, and fix it neatly on a sheet of *pâté d'Office*, seven inches wide; stick within the basket three supports, five inches high, on which fix a sheet of *pâté d'Office*, the size of the inside of the basket, and pile up high upon it, round meringues filled with *crême Plombiere* or iced cream, *fromage Bavarois* or *gelée fouettée;* stick round the basket four festoons of spun sugar, and garnish the board with small *madeleines au citron.* The basket may be filled with imitations of apples in almond paste, placing it on a small stand and sheet of *pâté d'Office*, garnished with small *gaufres*, with sugar in grains, and placing leaves prepared for that purpose between each apple: this entrêmets may be kept, and served many times; the basket may be filled with *petits choux*, glazed with caramel also, and decorated with leaves of pistachio biscuits, or it may be formed from a mosaic of coloured gum-paste; but the *pâte d'Office*, or almond paste is preferable.

Coupe en Nougat garnie de Crême aux Fraises, No. 6.—(Cup in Nougat filled with Strawberry Cream.)

The cup is of *nougat* of almonds cut in fillets, and mounted on a basket-shaped stand; the foot of the cup is composed of three small steps, garnished with small white pastries. The larger garniture is of *gateaux en diademe.*

Entrêmets monté à trois Gradins. (Built Pastry with Three Stands.)

Make four round sheets of *pâté d'Office;* the first, seven inches and a-half wide; the second, six inches; the third, four inches and a half; the fourth, three inches wide; make nine supports of the form of a crescent and three inches high, bake the whole of a fine colour, trim the sheets perfectly round, and mask them round the edges with red or green almonds; then on the edge of the large sheet stick a border of small rings; on the second, one of small *dents de loup*, shaped thus △; on the third, small crescents; having covered the supports with green or rose sugar, stick three on the large sheet, two inches from each other; examine if the second sheet will lie perfectly level on them, and if so, put some hot caramel on the supports, and replace the sheet, observing that it be correctly in the centre of the first; then stick three supports on the second sheet, with the same precaution as before, and on them adapt the third sheet; then place the three last supports, and on them adjust the last sheet; on this stick a small cup of *pâté d'Office*, masked with coloured sugar; place on the large sheet a border of *genoises* in half-moons and pearled; on the second, one of *petits gateaux glacés*,

and filled with pistachio cream; on the third, some *petits gateaux royaux*.

Biscuit en Timbale à l'Espagnole, No. 1.—(Spanish Biscuit in shape of a Timbale.)*

Break eighteen yolks of eggs in a hair sieve, to pass through without rubbing, and clarify one pound and a half of sugar; when it comes down to the *perlé*, turn the yolks into a pan three inches wide, at the bottom of which are placed three spouts or funnels, with openings about half an inch wide, whilst at their point they must be diminished, so as to be but one-twelfth of an inch wide; the utensil should have a handle of wood, six inches long; pour the eggs through these holes into the syrup, which should be quite boiling, forming thus a sort of vermicelli, and keep the pan of syrup moving backwards and forwards; whilst thus pouring, gradually add a little water, to keep the sugar at the same strength; the yolks thus passed, strain the sugar through a hair sieve, and to separate them more easy pour cold water on them with the hand: this operation should be performed two hours before further use of them: then empty a plain Savoy cake, mix gently with the yolks four spoonsful of Marasquine, as much old brandy, or good rum only, with a stick of vanille pounded and sifted through a silk sieve, after which fill the cake with the yolks, and turn it over on the dish; with the remainder of the yolks form a decoration round the top and foot of the cake, and serve immediately.

Beignets à l'Espagnole.—(Spanish Fritters.)

Place some of the same preparation as the preceding, half an inch thick, between sheets of wafer paper; cut them in diamonds, dip them in frying batter, fry of a light colour, sugar them and serve.

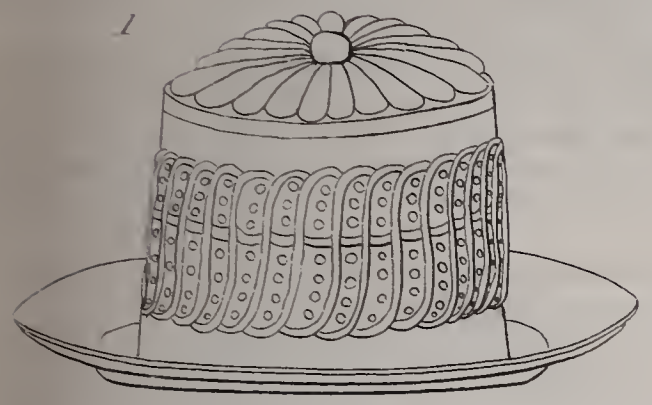
Gateau de Mille-feuilles à la Napolitaine, No. 2.—(Naples Mille-feuille Cake.)

Mix two pounds of flour, one pound of sugar, one pound of butter, one pound of sweet almonds pounded, eight yolks of eggs, the bloom of an orange rasped on sugar; work all these together, as if for a *pâté d'Office*, and then divide it into eighteen equal parts; mould and roll them round, and form with them round sheets, eight inches in diameter, laying them on baking sheets slightly buttered; wash and put them into a moderate oven, until they are of a light brown on both sides, and very crisp; take them from the sheet, lay five on each other, and press them beneath a baking sheet, that they may be quite even, and when cold, trim them of an equal size; spread apricot jam on one sheet, currant jelly on a second, apple jelly on a third, lay these one on the other; commence the next three in the same manner, and so proceed with the whole; but

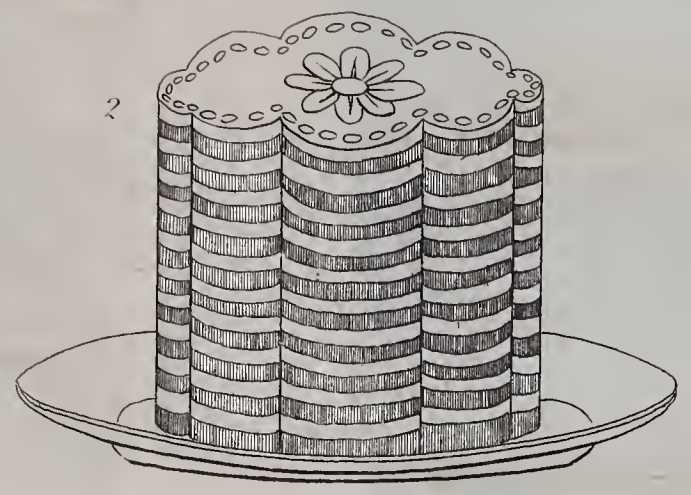
* Subjects of Plate XLII.:—

1. Represents Le Biscuit en Timbale à l'Espagnole.
2. Le Gateau de Mille-feuilles à la Napolitaine.
3. Le Vol au Vent à la Française.
4. Le Charlotte à la Polonaise.
5. Nougat d'Avelines et Pistaches.
6. Gateau de Mille-feuilles à la Parisienne.
7. Gateau de Mille-feuilles à la Viennoise.
8. Mousse en Meringue à la Chantilly et au Chocolat.
9. Flan de Poires à la Germanique

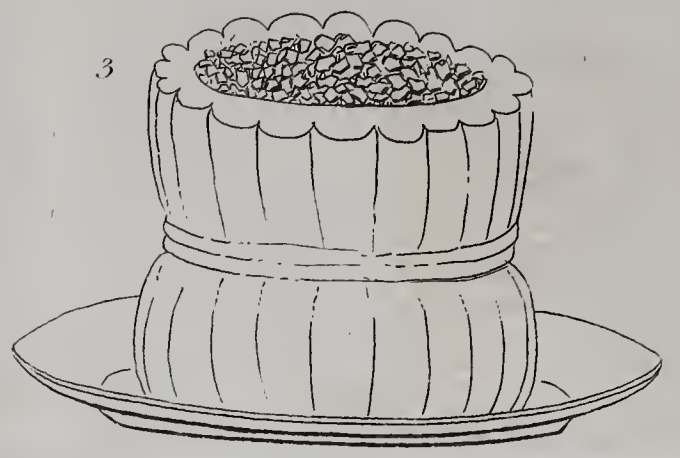
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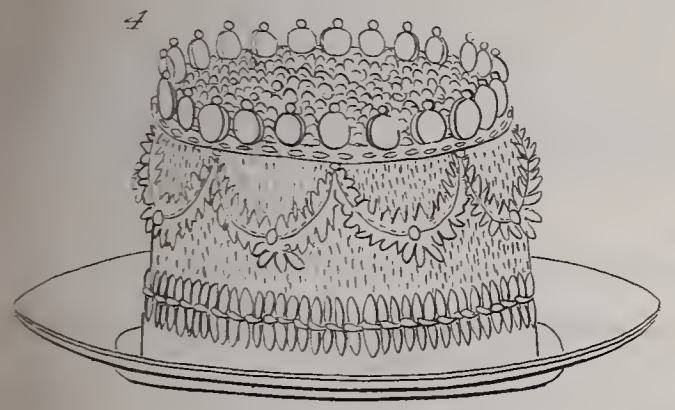
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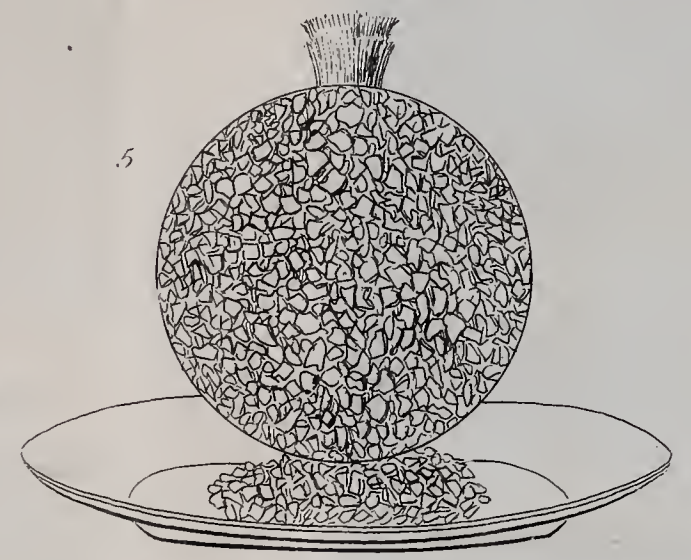
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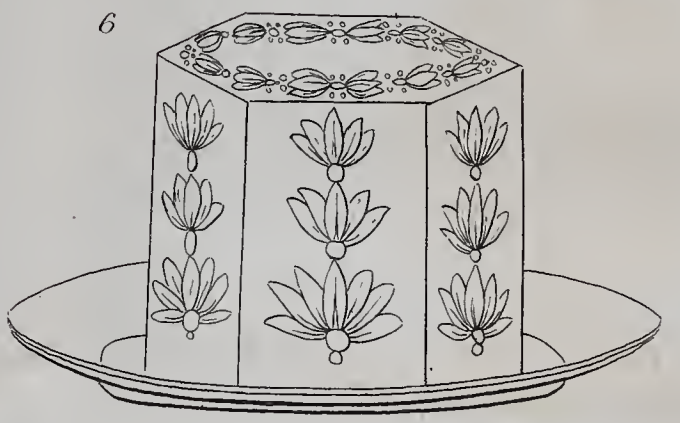
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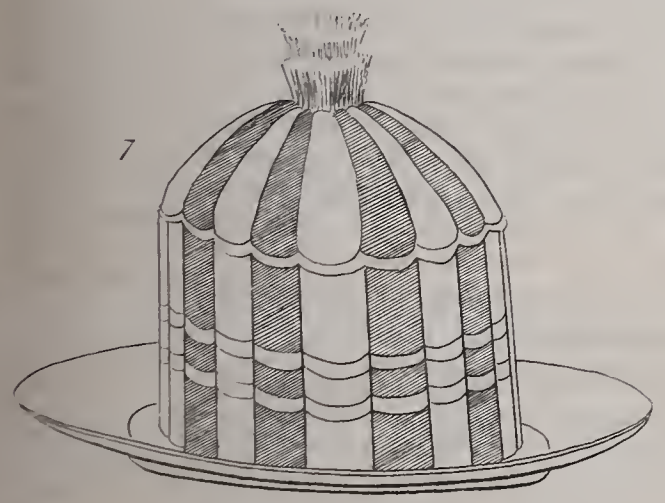
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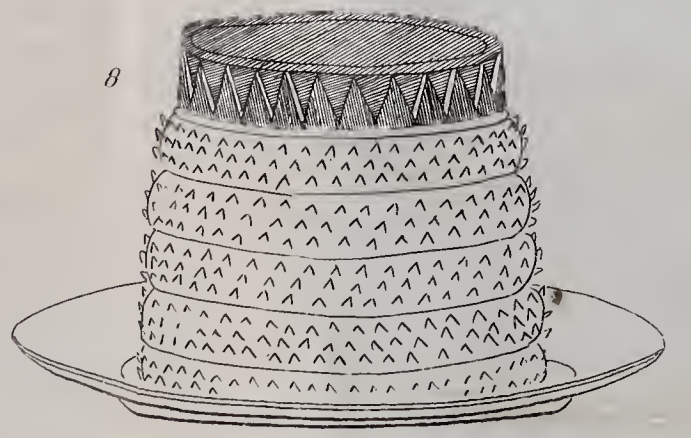
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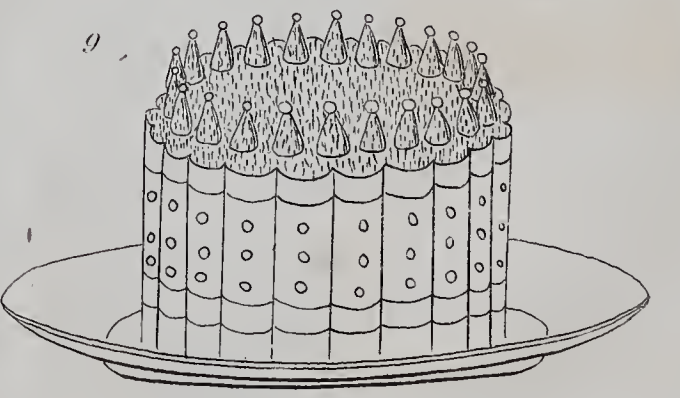
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on the eighteenth, which will form the top, spread the meringue preparation, and form a decoration (a rosette, star, &c., as in the design); with the paper horn (see the end of this Part) sift pounded sugar over, and dry it at the mouth of the oven, leaving the decorations white; when this sheet becomes cold, lay it on the top of the cakes, and mask the sides all round with apple jelly, and finish by placing between each pearl round the top, as part of the decoration, a little currant jelly, and between each circle of the rosette a little apricot jam; serve without a napkin: the cake may also be masked in stripes, two inches wide, of apple and currant jelly.

Vol au Vent à la Française, No. 3.—(French Vol au Vent.)

The summer is the season for this entrêmets. Pick one pound of fine white currants, take the kernels from one pound of fine cherries, with one pound of both white and red raspberries, and the same quantity of strawberries; wash the fruits and drain them on a large sieve; mingle the fruits in a large bowl, with twelve ounces of sugar sifted through a silk sieve, and set the *macedoine* in a freezing pan, surrounded with ice and saltpetre; an hour after, stir them, carefully passing the spatule round the sides of the freezing pot, perform this operation twice, a quarter of an hour apart; when about to serve, stir the *macedoine* again, and pour it into a fine glazed *vol au vent:* as apricots, nectarines, peaches, plums, pears, white or red grapes appear, use them, and suppress an equal quantity of red fruit, so as that the *vol au vent* may be filled: at the close of the summer it may be composed of pears, peaches, and melons, or it may be served with either of the fruits alone; or even without freezing.

Charlotte à la Polonaise, No. 4.—(Charlotte, Polish mode.)

Prepare a pint of very delicate *crême patissierre;* divide it in two parts; in one mix grated chocolate and a little vanille in powder; in the other, some pistachios, bitter almonds, and preserved citron, all pounded, with a little essence of spinach, to tinge it green; this done, cut a Savoy cake, that was made the day before, in slices half an inch thick, mask one slice with the chocolate cream, lay a second slice upon it, which mask with pistachio cream; follow this proceeding with the remainder, till the cake resumes its first shape; make a meringue preparation with three whites of eggs, and cover the cake entirely with it; decorate the top with a rosette, &c.; strew sugar in grains all over, and set it in a slow oven to become of a light brown colour; when cold, serve it; it may also be filled with apricot jam, or vanille, coffee, chocolate, or pistachio cream, singly.

Le Nougat d'Avelines et Pistaches à la Parisienne, No. 5.—(Nougat of Filberts and Pistaches, Parisian mode.)

Dry in the hot closet, one pound of pistachios skinned, and one pound of filberts roasted in a preserving pan; melt twelve ounces of sifted sugar, and when it begins to boil up, throw in the pistachios and filberts; then build the *nougat* in a dome, seven inches wide; leave it to cool, and afterwards commence a second dome; trim off all that overhangs the edges of the mould, that the two domes may unite, and be perfectly round (see the design); with the remaining *nougat* form another half-

globe, but thicker than the two first; turn this on to a sheet of *Pâté d'Office;* then the two first being stuck together, fasten them to the dome that is fixed to the sheet; put upon the top, for a finish, a tuft of spun sugar; in building the *nougat*, add sugar in grains, as in the *gros nougat à la Française.*

Gateau de Mille-feuilles à la Française, No. 6.—(Mille-feuille Cake, French mode.)

Pound thoroughly two pounds of sweet almonds, with two ounces of bitter; add, whilst pounding, two whites of eggs, rub them through a sieve, and mix one pound and a half of pounded sugar with them, dry it into a paste as directed; line a mould of six sides with some of it, and put it at the mouth of the oven, to receive a fine light brown colour; form, from the remaining paste, fifteen sheets, a quarter of an inch less in diameter than the interior of the mould, giving them six sides; lay them on baking-sheets slightly rubbed with wax, as for German wafers, and bake them of a light brown; when again cold, spread apple jelly, made smooth, on one sheet; spread apricot jam on a second, and thus pile up alternately the remaining sheets; then cover the whole with the almond paste case; colour what paste may yet remain of a light green, and form it into leaves of three different sizes; dry and group them as the design represents, sticking them on with some *repére* on each of the six sides, with a wreath of the leaves at top.

Gateau de Mille-feuilles à la Venitienne, No. 7.—(Mille-feuille Cake, Venetian mode.)

Mix one pound and a half of chestnut paste (see *petits pains de Chataignes*); form from it fifteen sheets, which lay on baking-sheets, slightly buttered; wash and prick them with the point of a knife, to prevent blistering; when of a fine colour, remove and trim them round, and mask them with iced cream prepared as follows:—Boil in a thin syrup of twelve ounces of sugar, fifty large chestnuts, roasted and carefully cleaned, then pass them through an almond paste sieve, and add a stick of vanille reduced to powder, and a glass of good Marasquino; set the preparation in a freezing-pot, surrounded with pounded ice and saltpetre; work it as an ice, and when firm, spread it on the sheets quickly, laying them one upon another; the entrêmets thus united, put it in a mould, which surround immediately with pounded ice, cover it also with a *sauté* plate, filled with pounded ice; three hours after, serve it, placing over it a sultan, in flutes of yellow and white spun sugar, (see No. 7, Pl. XLII.): it may also be served without being frozen.

Mousse en Couronnes de Meringues à la Crême et au Chocolat, No. 8.—(From *Mousse*, froth.)

Prepare six whites of eggs as for meringues, and form, upon half-sheets of paper, six rings, seven inches in diameter, the bands being one inch and a half wide, and strew sugar upon them; place them upon boards, to bake in a very slow oven, until of a fine light colour; when taken from the oven, raise them from the papers, and let them cool; at the time of serving, lay the rings on a sheet of *pâte d'Office*, with fillets of spun sugar round them, at each joining; and in the well, or interior, put a Chantilly cream, with some chocolate scraped and dissolved in water,

which reduce over a moderate fire till it thickens; or else use coffee or vanille sugar instead; cover the entrêmets with a sultan.—(See the design, No. 8, Pl. XLII.)

Flan de Poires à la Germanique.—(Flan of Pears, German manner.)

Have a mould with a loose bottom, and the sides made to divide in two equal parts, with a rim to secure the bottom, and formed to fix together with wire pins; the bottom lying on the rim; close the joints and the mould is entire. Cut into quarters fifteen Chatillar pears; peel and mince them, pass them in a stew-pan, with six ounces of pounded sugar, a glass of water, half the rind of a lemon, cut in small fillets; when they have boiled, toss them up, cover, and let them simmer on some live ashes for an hour, to do perfectly; wash and clean two ounces of currants, two ounces of Smyrna and two ounces of Malaga raisins; mix twelve ounces of flour, four ounces of pounded sugar, six ounces of butter, four or five yolks of eggs, and a little salt; work this paste until smooth and somewhat firm, roll it out, and cut a band of the height of the mould, and a sheet for the bottom; moisten the edges of the bottom sheet, that the band may adhere to it, which double, to press more easily round the sides of the mould; press it down on the bottom sheet, and thus line the mould perfectly; before using the pears, be careful to reduce the syrup that proceeds from them; then cover the bottom of the mould with pears; on them, a layer of raisins and currants mixed; then pears, then again raisins, and so on until the mould is filled; and finishing with pears, set it in a moderate oven for an hour; then cover it with a meringue preparation, on which strew sugar in grains, replace it in the oven to obtain a fine light colour; then place a border of small meringues at top, which should be formed separately; at the time of serving, take the pins from the joints, and the *flan* will be found of a fine colour; and above all, of a very agreeable crust, being crisp, and at the same time moist, which cannot be obtained without the jointed mould; it may also be masked with the preparation of the Savoy cake, or *genoises*, which is not to be despised; apples may also be thus used, by adding a pot of apricot jam to them.

Flan de Pommes à la Parisienne.—(Flan of Apples, Parisian manner.)

Infuse a stick of vanille in a pint of boiling milk, and after twenty minutes boiling, mix three ounces of semolina with it, and place it over some live ashes for twenty minutes; peel in quarters ten pippins, and boil them in six ounces of sugar in syrup; when done, take the apples up, and add the syrup to the semolina with four ounces of butter, four ounces of pounded sugar, six yolks of eggs, and two large spoonsful of whipt cream; sheet a mould for a *flan*, with the paste as described in the last article: pour in the preparation, but leave space sufficient for the apples, which lay regularly upon it; and set it to bake in an oven, not too hot; after an hour's baking, the surface of the apples should be slightly coloured, take it out, and cover the apples with a pot of apricot jam.

Coupe montée sur une Cassolette, No. 1.—(Cup mounted on a Censer.)

The cup, as also the stand of the censer, is of *pâté d'Office*, masked with rose sugar; the small stand on which it is built is of *canapés* with green almonds; the largest sheet is surrounded with small plain *nougats;*

the cup is five inches wide and two inches high, the foot of the censer six inches high; the socle three inches high by five inches wide, the larger sheet eight inches wide*.

Vase garni d'une Palme, No. 2.—(Vase with a Palm Branch.)

The vase is nine inches high, and four inches wide at the mouth; the foot forms a stand, three inches wide by three inches high, made of *nougat* or *pâté d'Office*, masked with sky-blue or rose sugar; fill it within with a palm top of half-moons, in white puff paste, or spun sugar; the garniture round the bottom is of *petits choux* glazed with caramel and chopped pistachios (see design).

Sultan montée sur une Cassolette, No. 3.—(Sultan upon a Censer.)

This cassolette is more light than the preceding; its cup nearly flat, and masked with lilac sugar; upon it is a *sultane*, spun in a dome mould, five inches wide and three inches deep, and decorated with spun sugar, (see the design); the *socle* is of German wafers, and is five inches wide and three and half inches high: the sheet at the bottom is eight inches wide, and surrounded with almond paste cups of a lilac colour, and filled with *crême plombiere*, *fromage Bavarois*, or Chantilly cream: meringues may be placed under the sultan.

Gerbe de blé ornée de sucre filé, No. 4.—(A Wheatsheaf.)

The sheaf is seven inches high, and three inches diameter round the band; it is made of white puff paste; the ears are of spun sugar; it is mounted on two *socles* of green *canapés;* the one four inches wide, the other six inches, and each four inches high; the larger sheet is surrounded with *gateaux royaux*, filled with apricot jam.

Vase formant Cascade, No. 5.—(Vase forming a Cascade.)

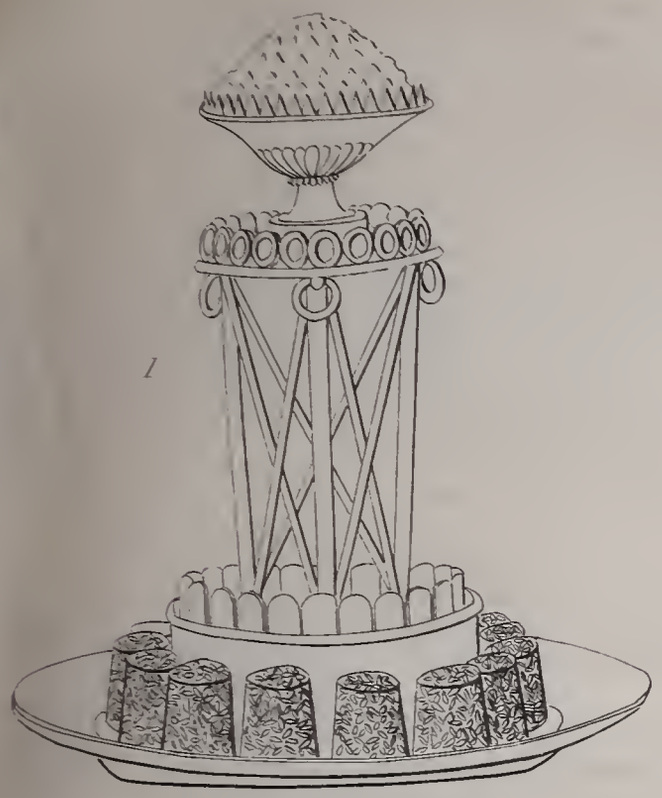
This vase is seven inches high, by five inches wide at the mouth; it is made of *nougat* or *pâté d'Office*, masked with pistachio green, or rose sugar; the *socle* is seven inches wide, and two inches and a half high; garnish round the bottom of the entrêmets with small almond cakes of an oblong shape, and place spun sugar within the vase, to imitate a cascade.

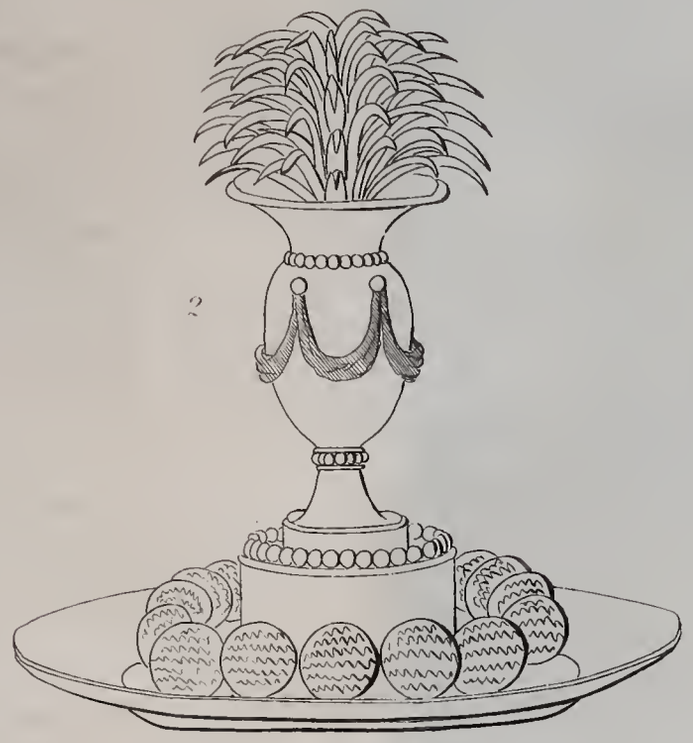
Arbuste portant petits paniers, No. 6.—(Bush bearing small Baskets.)

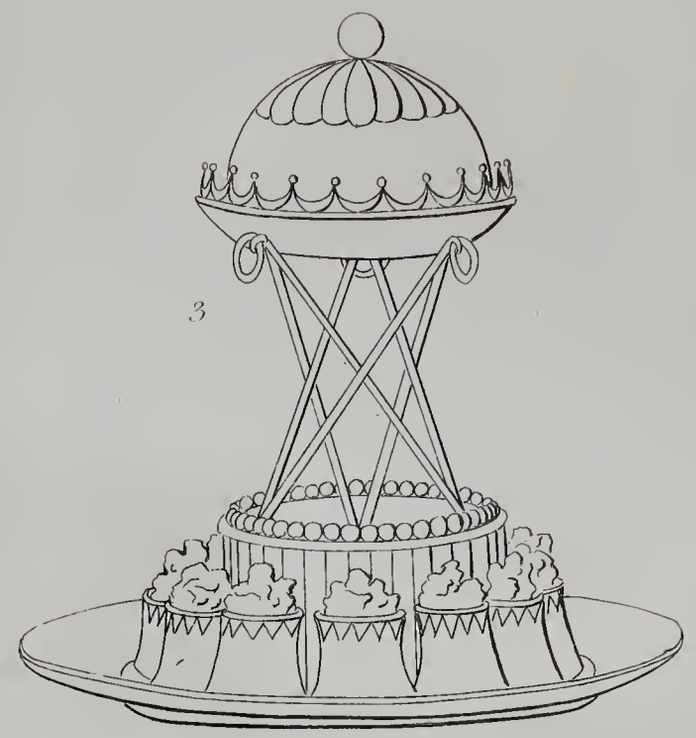
Build the bush of *nougat*, as the design shows, spreading out the branches so that small baskets may be suspended by the handles; form fifteen of them, on small dome moulds, one inch and a quarter wide, with *pâté d'Office*, in which mix a little gum dragon; form them, from a mosaic board, colour them in the oven; decorate the branches with leaves of pistachio biscuits; the *socles* are of small wafers, two inches and a half long; around the bottom place *gateaux renversés*, glazed with

* Subjects of Plate XLIII.:—

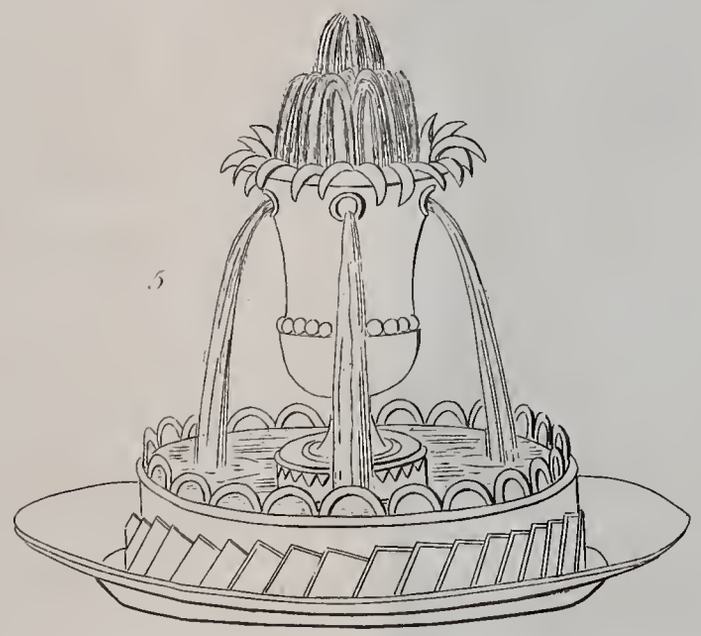
1. Represents La coupe montée en cassolette.
2. Le vase garni d'une palme.
3. Une sultane montée sur une cassolette.
4. La gerbe de blé ornée de sucre filé.
5. Un vase formant cascade.
6. L'arbuste en nougat, portant de petits paniers.


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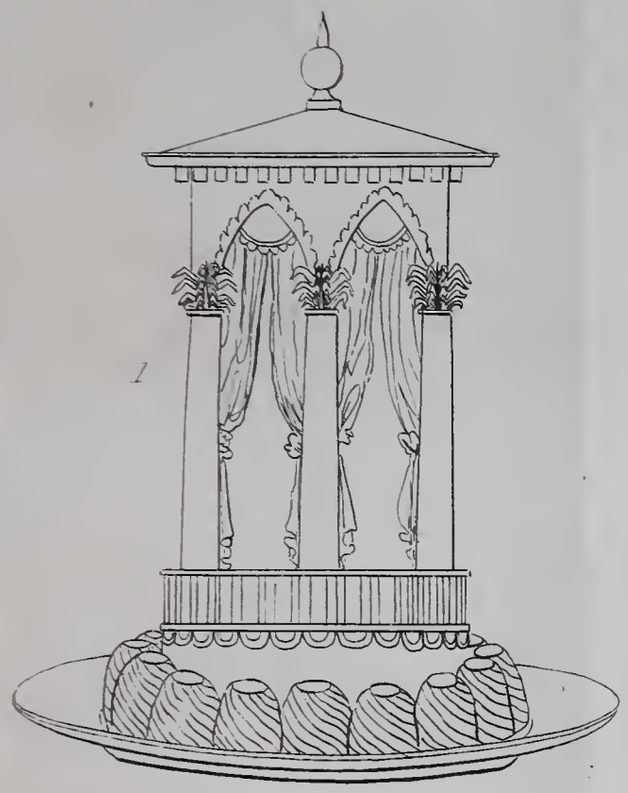

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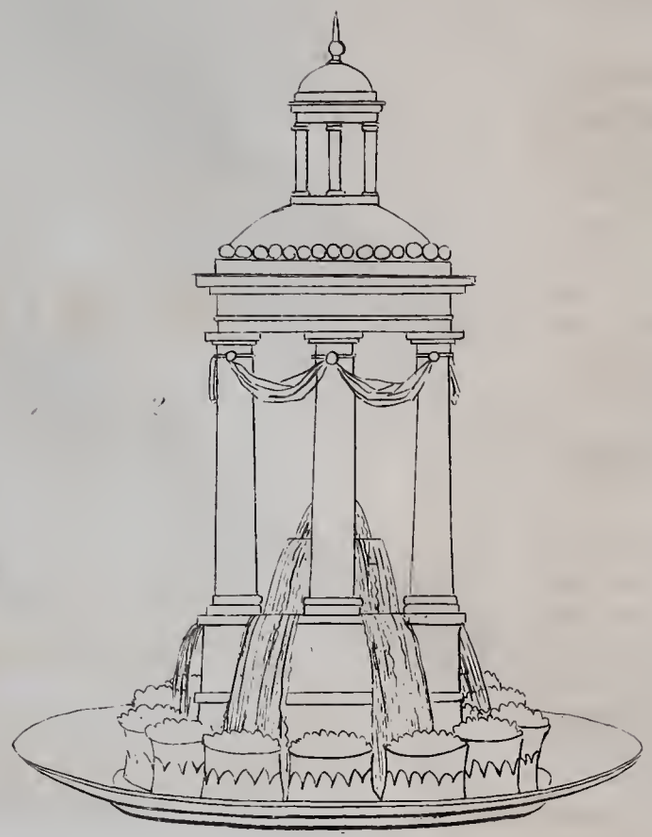

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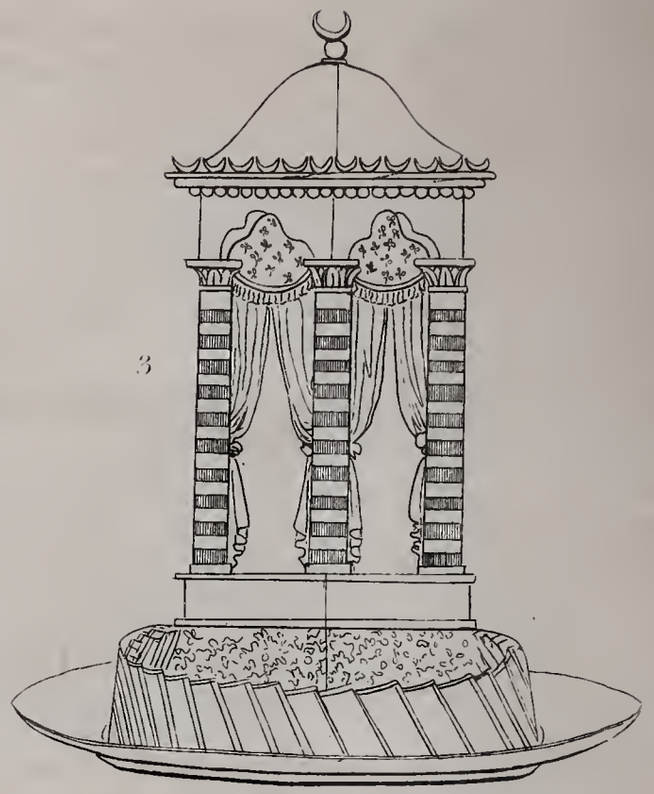

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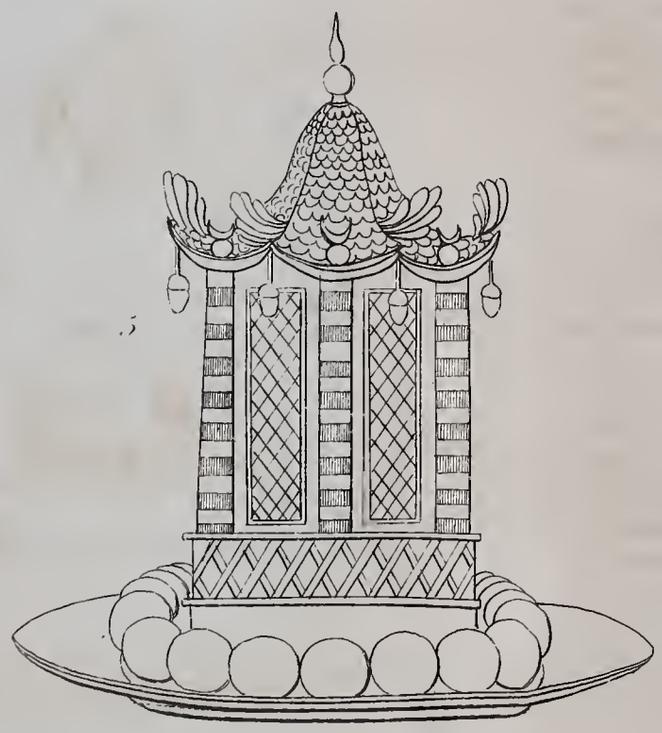

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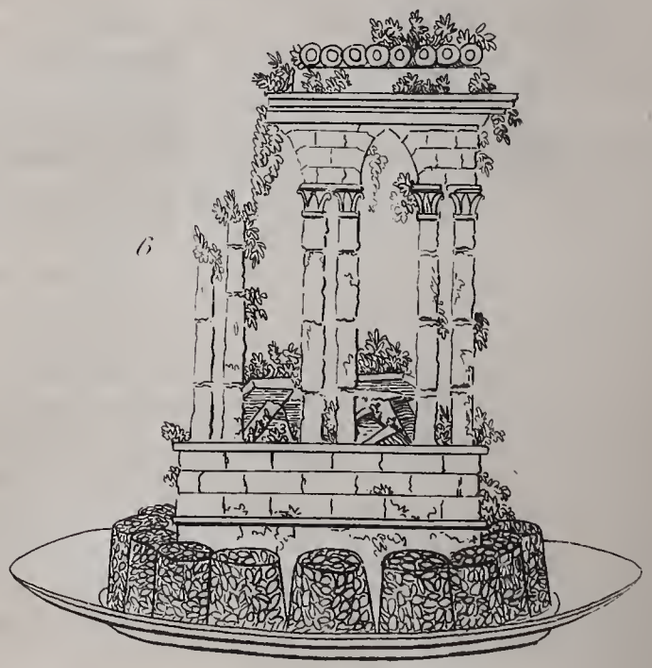

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rose caramel; when serving, fill the small baskets with whipped cream, on the top of which place a strawberry.

Rotunde à Palmier, No. 1 *.—(Rotunda with Palm-tree columns.)

This rotunda has six columns; the capitals of which are formed with small half-moons of white puff paste; the columns are made of *pâté d'Office*, masked with bright rose sugar; or of almond paste, white, with the palm branches of green paste; the roof is of white spun sugar: place, for a cornice, small dentils of white puff paste; the *socle* is of *pâte d'Office*, masked with green sugar, seven inches wide, and two and a half inches high; the border of the foot of the rotunda is of *nougat* or white puff paste; the bottom surrounded with small citron-flavoured *madeleines*.

Petit Temple en pâté d'Amandes, No. 2.—(Small Temple of Almond Paste.)

This is round; with six columns of clear sky-blue paste: the dome of the same colour, the entablature white; the lower stand, six inches and a half wide, and two inches and a half high; the upper stand of the same height, but half an inch narrower, both of white almond paste; the garniture of the bottom is of sky-blue cups of almond paste, filled with *fromage Bavarois:* the temple may also be formed of *pâté d'Office* or *nougat*, and decorated with spun sugar.

Petit Pavillon Turc orné de sucre filé, No. 3.—(Small Turkish Pavilion decorated with spun sugar.)

The pavilion is square with four columns striped with green and white sugar; the dome green, or white; the draperies of spun sugar, or yellow gum paste; fix it on a stand of *nougat*, five inches square, and two inches and a half high; surround it with oblong *biscottes*, with lemon icing; it may also be made of almond paste, and decorated with spun sugar.

Petite ruine dans une île, No. 4.—(Small ruin in an island.)

This ruin has six columns; three are seen in front, and three at the sides (see the design); two are broken, the fragments of them, and the entablature, are grouped in the interior; the columns are of *pâté d'Office*, masked with white sugar; the entablature is of white puff paste, in rather thick pieces; group small pieces of moss with them; the first stand should be one inch high; six inches and a half long, and three inches and a half wide; mask it entirely with spun sugar, to imitate a cascade; the second stand is of the same shape, two inches high, and formed of wafers; the garniture is of *choux pralinés* filled with orange cream; it may also be formed of almond paste.

* Subjects of Plate XLIV.:—

1. Represents La Rotunde à palmier.
2. Le petit temple en pâté d'amandes.
3. Un petit pavillon Turc, orné de sucre filé.
4. La petite ruine dans une île.
5. Le petit cabinet Chinois.
6. La petite rotonde en ruines.

Petit Cabinet Chinois, No. 5.—(Small Chinese Cabinet or pleasure-house,)

Has six columns, striped yellow and white; its form hexagonal; between the columns are trellis-work windows; the roof of spun sugar; the drops (at the angles) of white gum paste, hung with silk thread; the stand is round, six inches and a half wide, and two inches and a half high; the whole of almond paste, or *pâté d'Office;* the garniture of *choux* filled with apricot jam, and glazed with rose caramel, or meringued with sugar in grains.

Petite Rotonde en ruines, No. 6.—(Small Rotunda in Ruins.)

It is of the Gothic style; its columns (twelve in number) are placed two together; four of them are broken; fix them on a stand, one inch high, by six inches and a half wide; the lower stand being seven inches wide; the bottom garniture is of *nougats* of filberts cut lengthwise: place between each column spun sugar to form a cascade.

Observations.—It is easy to perceive that these *entrêmets montées* are no other thing than the larger pieces arranged on a smaller scale, from twelve to fifteen inches high by eight inches wide; for by the addition of a large stand or two, large *pieces montées* will be obtained equally elegant with those described in Plates XXV., XXVI., XXVII., XXVIII., XXIX., XXX., and XXXI. The series of *entrêmets montées* might be much enlarged, by designing other objects, as the Chinese car with an awning; the small Turkish ship; the cannon on its carriage on a battery; the mortar; the water-cask and buckets; the well with its pulley, &c.; wind and water mills, &c. To avoid the blistering of the columns, &c. of the *pâté d'Office*, whilst baking, carefully prick them, and being placed two inches apart, put them into a moderate oven; the instant they are firm, and only whitened by baking, bring them out to the mouth of the oven, roll them one after the other on the dresser, pressing on them very gently to cause the globules of air to disappear, which they do easily; then leave them to dry gently, and in taking them from the oven be attentive to detach them from the moulds, for if they remain on it until cold, they are apt to fly into pieces. It is to be observed that the *pâté choux* for rock works and stands should be thoroughly dried in the oven; if not, after having stuck them up with caramel, they will easily detach themselves the day following.

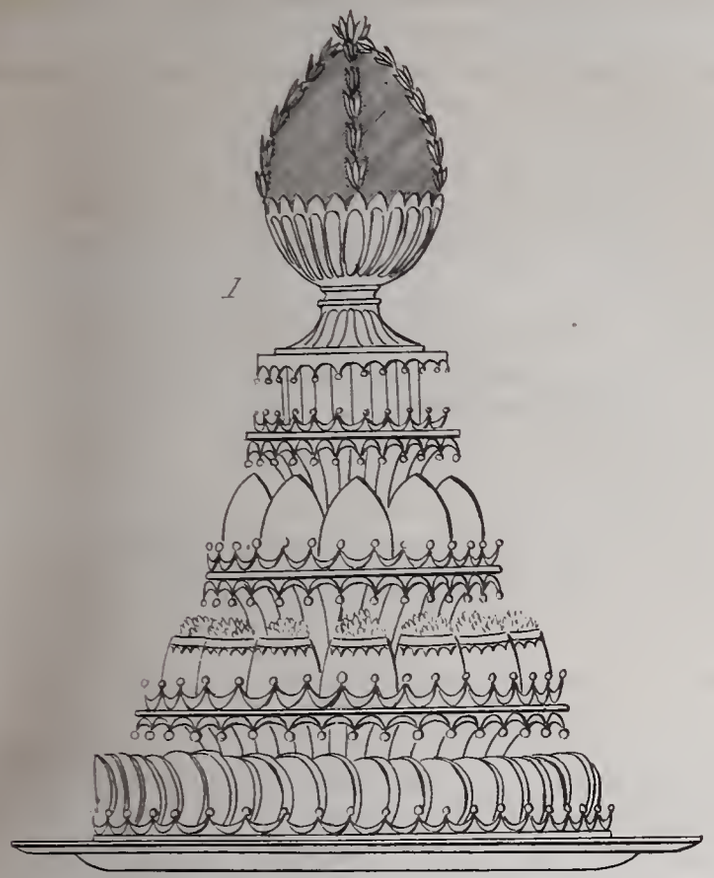
Coupe Gothique à Sultane, ornée de Laurier, No. 1. *—(Gothic Cup with a Sultan and Laurel leaves.)

Observation. The following six *entrêmets montées* may also be formed on a larger scale; and this new sort of *gradins* or *socles*, formed on basket moulds of different sizes in almond paste, produce much effect. The Cup is formed with white and lilac almond paste; the three supports formed on basket moulds, of six, four and a half, and three inches wide at the top, and four inches in height, afford to the *entrêmets*

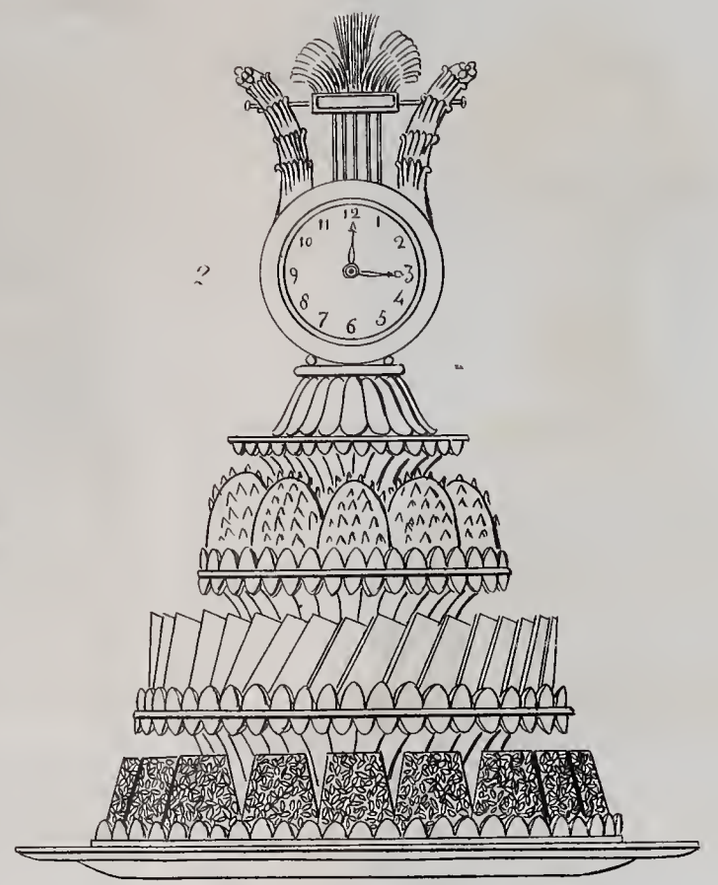
* Subjects of Plate XLV.:—

1. Represents Une coupe gothique à sultane ornée de branches de laurier.
2. Une lyre en pâté d'amandes ornée d'une cadran et de sucre filé.
3. Une corbeille gothique garnie d'un bouquet en sucre filé.
4. Un ermitage de Valais en pâté d'amandes blanche et chocolat.
5. Grande cascade de Sicile ornée de sucre filé.
6. Grande fontaine de Parnasse.

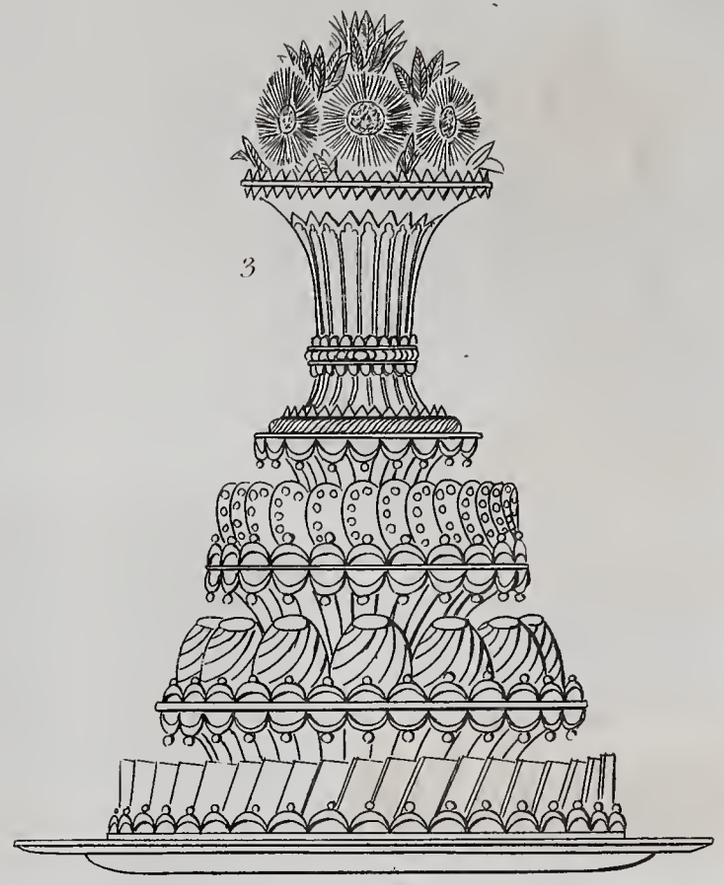
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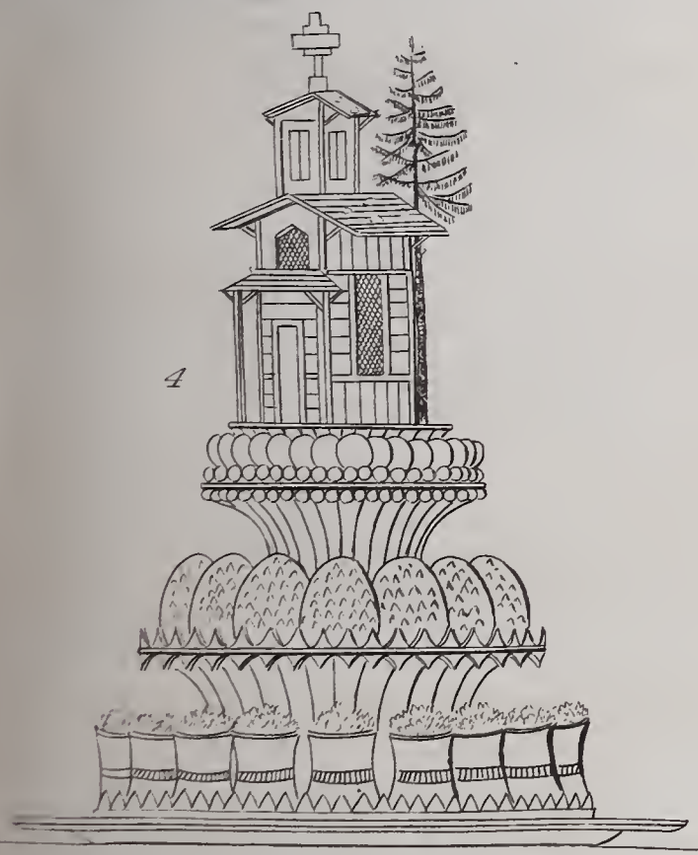
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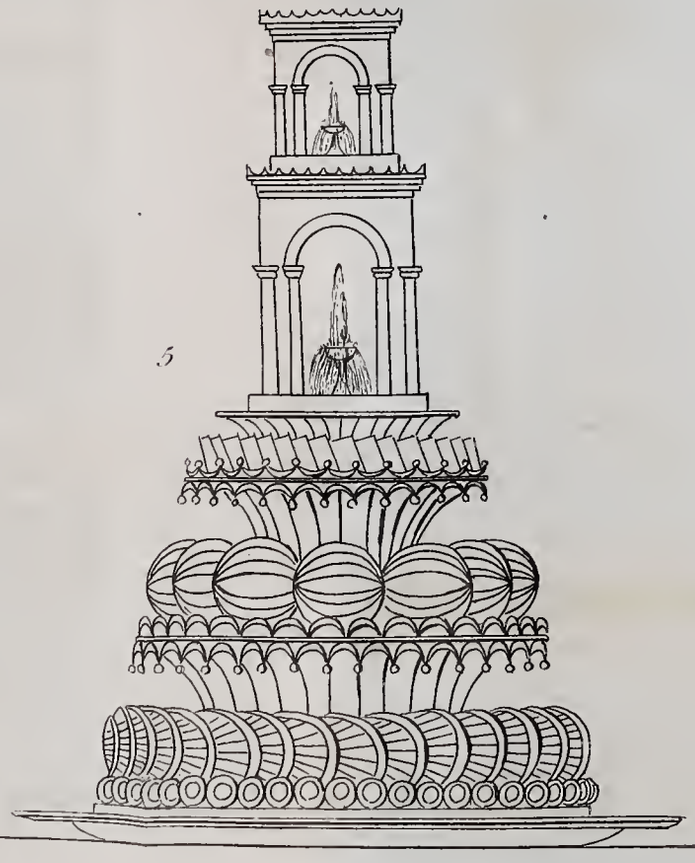
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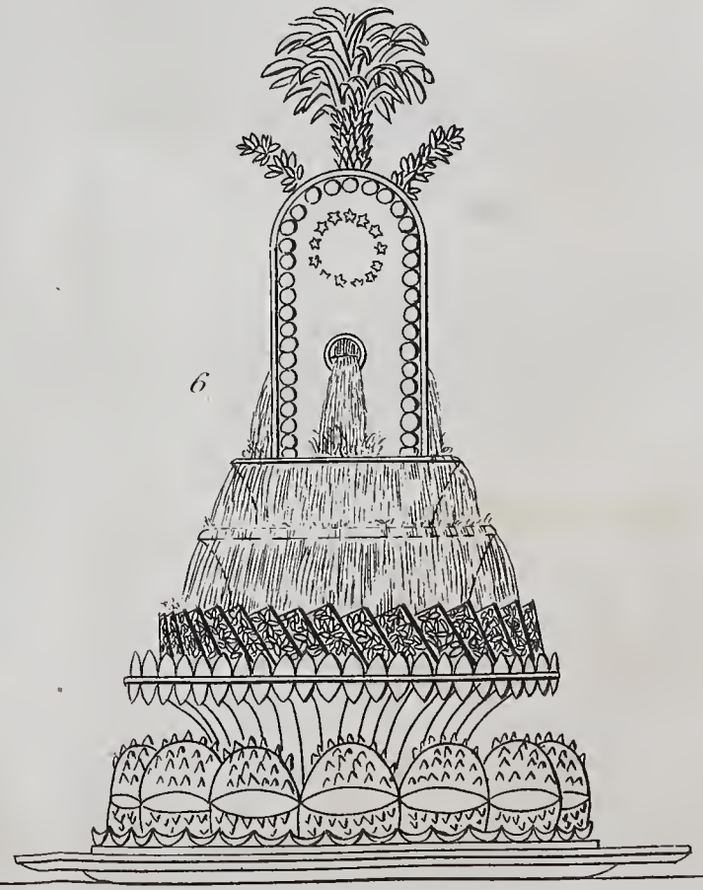
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the elegance pictured in the design (No. 1, Pl. XLV.), and should also be coloured white and lilac; if the cup should be of any other colour, as violet, green, &c., the *gradins* and boards must be of the same, using but one colour at all times with the white; having covered the moulds of the cup, and the baskets, cut fillets out of each, a quarter of an inch wide, and at that distance from each other; on the fillets that remain lay a strip of lilac paste one-twelfth of an inch wide; decorate the cup, in the style of the design, with lilac fillets and bands; make half-moons of white almond paste, ornamented with lilac fillets, and stick them on with white *repère;* these details should be executed some days previous: on the day of serving, spin, with light caramel, a *sultane* on a mould, which being placed upon the cup, will form a perfect oval; decorate the *sultane* with three wreaths of laurel leaves of light green almond paste, which fasten on with caramel; garnish the lower support with *genoises* in half-moons glazed with caramel; the middle with almond cups coloured in the oven, and filled with *Chantilli* cream; the upper, with *dauphines* filled with apricot jam, as the design represents; the vase may be filled with *meringues*, either Italian or with cream; but a bouquet of roses is preferable: the whole can be also formed of *pâté d'Office*.

Lyre en pâté d'Amandes ornée d'une Cadran, No. 2.—(Lyre with a Dial.)

The lyre and supports are formed of white and rose almond paste (see the design); this entrêmets should be previously made so as to be very dry, otherwise the boards may give, and the whole fail; the lower garniture is of petits nougats, with sugar in grains and pistachios; the middle of almond cakes with chocolate icing; the upper of choux pralinés glazed with caramel and sugar in grains.

Corbeille Gothique, garnie de fleurs en sucre filé, No. 3.—(Gothic basket with flowers of spun sugar.)

This should be made of white almond paste, and the ornaments of green; cut the basket in open fillets, but it is preferable left plain, with the decorations in relief upon it; prepare sixty laurel leavès of light green almond paste; make small stems in green, on which stick the leaves with green *repère*, to form branches for the nosegay; two hours before serving, make six fine flowers (daisies), three with white and three with gold coloured caramel; group them in the basket, and adjust the leaves as the design indicates; garnish the *gradins* with diadems of puff paste, masked with sugar in grains; *madeleines* caramelled; and pistachio biscuits with white icing and fillets of pistachios.

Ermitage de Sion en Suisse, No. 4.—(Swiss Hermitage.)

Form this of white almond paste; the roof and woodwork imitated with chocolate-coloured paste; the body of the pine tree of pale green; the leaves deep green; place small groups of moss about the hermitage, and lay on the roofs small irregular square pieces of almond paste, with chocolate and light green mingled, to imitate the stones the Swiss lay on their houses, to preserve the roofs from the winds off the mountains; the three *gradins* are equally of white almond paste, with chocolate-coloured stripes; the three garnitures are small *croques en bouche* glazed with caramel; *gateaux à la dauphine* with broken sugar and pistachios chopped; and almond cups coloured in the oven, ornamented with green decorations and filled with chocolate cream.

La double Cascade à l'Italienne, No. 5.—(The Italian double Cascade.)

This is square, with thirty-two columns, formed of white almond paste, with the details in pale lilac; the two cascades should be of white spun sugar; the three divisions of the stand are of white and lilac almond paste also; the three garnitures are composed of small almond cakes with white icing, on which scatter currants and sugar in grains; the second, of *gateaux renversés* of puff paste, with slices of apple jelly; and the third of *genoises* in half-moons pearled.

Grand Fontaine de Parnasse, No. 6.—(Fountain of Parnassus.)

This is termed by M. Carême the most distinguished piece he has composed, and it certainly has much claim to admiration: the following detail relates to it, when made on a large scale. Commence by forming eight boards for the stands, in three divisions; then thirty supports, four inches high; cover with *pâté d'Office* a tin column twenty-four inches high, two inches and a half wide at the base, and two inches at the top; so to obtain half an inch diminution, the better to take the column off when baked; then form a second column; roll out four sheets, six inches wide and twelve inches high, make them square at bottom and semicircular at top (see the design); make also four more sheets, three inches wide and seven inches high, with semicircular heads: roll out likewise two sheets seven inches long and four inches wide, and twelve supports, three inches high; these two sheets are for grouping the piece: make in puff paste forty-eight half-moons, five inches long by four inches wide: cut out a sufficient quantity of small white buttons, to stick round the edges of the semicircular sheets (forming a kind of frame): the *gradins* may be formed thus: two with *pains à la Duchesse;* two with *genoises;* two with puff paste *canapés* or white: trim all the boards, dip their edges in caramel and rose, and green sugar in grains; mask the columns with white sugar sands, as also the eight semicircular sheets; mask the points of the half-moons with pistachio-green sugar sands, and then group the pieces according to the design; in the centre of each sheet place a white puff paste ring, from which should issue a stream of spun sugar to imitate a fountain flowing down over the *gradins* (and surrounding the stands with sheets of spun sugar); make eight round tablets of spun sugar, three inches and a half wide, on which lay scrolls of paper inscribed with the names of celebrated men; garnish the eight *gradins* with rich and elegant pastry; this piece can be formed of almond paste. We now proceed to the description of the design in Pl. XLV. Prepare three *gradins* on basket moulds (as described in No. 1. Pl. XLV.), make the body of the palm tree with light green almond paste, whilst the leaves are made of a fine pistachio green; stick them on so as that the head of the palm may imitate the crown of a pine apple; the four sides or façades are of white almond paste, and bordered with wreaths of green oak leaves, taken from a board; the chaplet surrounding the names of eminent men should be formed of small gilded stars, taken from a board; form two laurel branches of bright green, with berries of chocolate-coloured almond paste; the piece being grouped, surround the foot with spun sugar, the same with which the fountains issuing from the façades has been imitated; the *gradins* should be of white almond paste decorated with fillets of chocolate colour; the half-moons surrounding the round bases are of pale green;

the three garnitures are of small *genoises* with chocolate icing; Turkish cakes striped with green sugar, and meringues with pistachios in form of a hedge-hog, and filled with chocolate cream.

Gros sucre, Pistaches, Avelines, Amandes, et Sucre de Couleur.—(On Sugar in grains, Pistachios, Filberts, Almonds, and coloured Sugars.)

When purchasing pistachios (which make long voyages before their arrival here), be careful to select the heaviest; the skin should be of a deep red, the interior of a fine green, and above all of an agreeable taste; when they are old they are yellow, and of a very ungrateful flavour: they are of great utility in modern pastry, and also in entrêmets of sugar. Before using them, throw them into boiling water, and some minutes after press them between the fingers and the pistachios will quit their skin (if with difficulty, leave them some time in the water); then wash them in cold water, and drain them on a sieve; filberts, and sweet and bitter almonds, are skinned in the same way; the sweet almonds are the best and handsomest; choose them of a long shape, sound, without spots, thick, weighty and very white.

To colour them Rose.

Chop them fine, put them on a baking sheet, and pour upon them a little liquid rouge, or carmine, or an infusion of cochineal; rub them between the hands to mingle them well with the colour, that they may thus be tinged of a slight or a deep rose tint, but they should not be too red, a light colour generally pleasing more than a deeper tint: the almonds thus prepared, dry them in the hot closet, or a slow oven; when they are dry, chop them a little, and put them away in paper cases.

To colour them Violet.

Having chopped them very fine, mix them with a little rouge or cochineal, and a little indigo dissolved in water, but put only a small quantity of this latter at a time, on account of its powerful tint; then follow the process as for the last.

To colour them Lilac.

Employ rouge and indigo as above; but in this the tint should be more clear, and the blue sufficiently powerful to distinguish the lilac from the violet.

Green Almonds.

Wash two large handsful of spinach, drain and pound it thoroughly, then press it strongly in a napkin, to extract the juice; put it on a sauté plate, and place it over a quick fire; immediately it commences boiling, take it off and stir it, then the green curdles, and disengages itself from the liquid (this should be performed over a quick fire without letting it boil); then turn it upon a silk sieve, and when well drained, rub it through the sieve, and it becomes a clear, smooth, and fine green; mix it with the almonds, taking care to put but little at a time, so as to give them a fine pistachio green colour, work them for some minutes, that the almonds may perfectly imbibe the green, and then dry them in the hot closet or slow stove; they may be also coloured by an infusion of indigo and saffron (or gamboge).

Blue Almonds.

Dissolve a little indigo in two spoonsful of water, pass the infusion through a cloth, and use it as above.

Orange Almonds.

When chopped, mix them with a little liquid rouge, and an infusion of saffron; if for the orange, the red should prevail; if for a light orange (aurore), the yellow.

Citron Almonds.

Put some leaf saffron into a dariole mould half full of hot water, to infuse for some minutes, pass it through a linen cloth, and use it as before.

Chocolate Almonds.

Melt grated chocolate in hot water, and use it as above; almonds cut in fillets or dice may thus be tinted.

To colour Sugar in Grains.—Green Sugar Grains.

Make the sugar into grains as directed in the succeeding article; place them on large baking sheets, and rub them gently with a small quantity of the essence of spinach; the sugar must be sufficiently damped with it to acquire the desired colouration; then dry it in the hot closet or at the mouth of a slow oven, and rub it through a hair sieve to separate the smaller particles: it can be made green also with an infusion of saffron, or gamboge dissolved, and indigo. Sugar in grains may be coloured of all tints in the manner described for colouring almonds, and proceeding as herein directed for green sugar.

To make the Sugar Grains.

Break a piece of sugar in small lumps as for coffee; then with the end of the rolling pin crush each lump in pieces as small as peas, and as equal as possible; the whole thus grained, sift it through a quenelle sieve or colander, to separate the powder; for, despite of all the care used in this operation, from a pound of sugar, not much more than half will be found in grains, and the rest in powder. Sugar in grains renders much service, and plays a great part in modern pastry.

Observation.—It is necessary to mention an instrument easily formed and of great advantage in decorating many articles of pastry; it is the paper *cornet*, or horn, and is made with a half sheet of writing paper folded into a mere point at one end, the other being left open to receive the preparation intended to be used: fix its shape with one or more pins; being about half filled with the meringue or other preparation, fold the upper end close, pressing it with the hand, to expel the preparation at the narrow point, which is made more or less large, according to the work required, whether for pearling the genoises, fanchonettes, &c., or forming the spoon biscuits or any larger article.

PART THE EIGHTH.

Des Entrêmets de Patisserie.—(Of Second Course Pastries.)

Ramequins.

Put into a stewpan a pint of milk, with two ounces of fresh butter; when it boils, take it from the fire, and add five ounces of sifted flour; when well mixed, place the stewpan again over the stove, stirring it continually; dry it thus for three minutes; put it into another stewpan, and mix with it two ounces of butter, two ounces of grated Parmesan cheese, and two eggs; work well together, add a pinch of mignonette pepper, but no salt, half a spoonful of pounded sugar, one egg, three ounces of Gruyere cheese, cut in dice a quarter of an inch square, blend the mixture well, and add three spoonsful of whipt cream; the preparation should be of the usual substance of the *pâté à choux;* form the *ramequins* a little smaller than the *choux*, wash them the same; bake them in rather a quick oven twenty minutes, and serve: although five ounces of flour is here named, the process is susceptible of not always being correct; for the flour, though of the same fineness, may differ much in the operation: if of the best quality, the result of the above process would be complete, but if the flour relaxes, in place of using five, seven ounces must be employed, and still without obtaining the wished result: this observation is important, as every change of flour may cause the operation to fail; the first time of using, it is necessary to attend to it, but practicians alone can prevent its bad effects: the small quantity of sugar used is to overcome the acrid flavour of the cheese.

Choux pralinés aux Avelines.—(Choux with Filberts, pralined.)

Put into a stewpan half a pint of water, the same of milk, and two ounces of butter; when it boils, take it off the fire; have ready some flour sifted, which stir into the milk with a wooden spoon, until it forms a paste, but somewhat soft; place the stewpan again over the stove, continually stirring it, that it may not stick or become lumpy; dry it thus three minutes, change it to another stewpan, and mix with it one ounce of butter and two eggs; afterwards three ounces of pounded sugar, two eggs, a grain of salt, a spoonful of orange-flower water, and two spoonfuls of whipt cream; if a little too firm, add another yolk, or even half a one; arrange the *choux* of a middling size; egg and mask them with a quarter of a pound of filberts, skinned, chopped fine, and mixed with two ounces of pounded sugar, and the sixth part of the white of an egg; stir them that the sugar may adhere to them by the humidity of the egg, put them in a slow oven, and serve them of a fine colour, and very dry, lest they fall again; in this recipe the flour is not weighed, and it will be difficult for the young beginner to succeed; a little too much or too little has a singular influence on the operation,

but practice and attention will overcome it; before putting the *choux* to bake, strew broken sugar over them; almonds may also be used by the same process as above.

Gimblettes Grillées aux Amandes.—(Gimblettes with Almonds.)

Make them with the same paste as above, but form them a little less, wash them, and press lightly on them with a spoon dipped in the egg (*dorure*) with which you wash them, that it may not stick to the paste; then dip the end of the finger into the *dorure*, and form them into rings, cover them with chopped almonds, and bake them as above.

Choux au gros Sucre.—(Choux with Sugar in grains.)

Prepare these as the *choux* above, wash, and mask them with sugar in grains, and put them immediately into the oven; and the gimblettes above also may be thus masked.

Choux à la Mecque.—(Mecca Choux.)

Put into a stewpan a pint of milk and two ounces of fresh butter, make it into a soft paste with flour, dry it for a few minutes, and add two ounces of butter, and a gill of milk; dry it again; change the stewpan, and add two eggs and two ounces of pounded sugar; when well blended, add two more eggs, two spoonsful of whipt cream, and a grain of salt (the paste must not be softer than usual); arrange these *choux* with a spoon, in lengths of three inches; when they are egged, mask them with sugar in grains, and bake them in a moderate oven; serve them of a fine colour: they may be flavoured with citron, orange, or lemon, by rasping the half of the skin of either on sugar, and weighing it as part of the two ounces used in the preparation.

Choux aux Anis blancs.—(With White Aniseed.)

Arrange these as above directed, and with the same paste; but when washed, mask them with white Verdun aniseed, and bake them in a moderate oven.

Petits Choux à la d'Artois.—(D'Artois; the title of a member of the Royal Family of France,)

Are of the same paste as the *choux à la Mecque;* arrange them in the form and size of small spoon biscuits, wash, and bake them in a quicker oven than the preceding: when baked enough, glaze with sugar through a silk sieve, and the salamander; serve hot, for they will not bear to wait.

Choux à la St. Cloud—(St. Cloud; one of the Royal Palaces of France,)

Are in every respect the same as above, but flavoured with the infusion of a stick of vanille; serve hot.

Choux Soufflées, au zeste d'orange, ou de citron.—(Light Choux, with orange or lemon peel.)

Put into a stewpan two ounces of fresh butter, and a pint of cream; when it boils fill it with rice flour, and dry it some minutes; change the stewpan, and add one ounce of butter, two eggs, and a grain of salt;

the whole well blended; add two yolks of eggs, three ounces of sugar, on which the half of the rind of a lemon or orange has been rasped; work it well, whip the whites of the two eggs firm, and mix them in the paste with two spoonsful of whipt cream; the paste should be neither more nor less firm than the preceding; fill (about half-full) small round or square paper cases with the preparation; then turn the cases over upon a heap of sugar in grains, that they may be covered with it: set them in a moderate oven; serve hot; they are not to be egged.

Choux en Caisse au Cédrat—(In Cases flavoured with Citron).

As the last recipe; but adding to the paste two ounces of fine preserved citron chopped: these kinds of *choux* may be flavoured with vanille, candied orange-flowers, candied lemon or orange, pistachios, almonds, coffee, rum, &c.

Petits Pains à la Duchesse—(Small Loaves, the Duchess's mode).

Put into a stewpan a pint of water, with two ounces of fresh butter; when boiling, remove it from the fire, and mix with it six ounces of sifted flour; work it smooth, and dry it for a few minutes as usual; change the stewpan, and add two eggs and two ounces of pounded sugar; the whole well mixed, add two eggs and the rind of a lemon chopped fine; then again add an egg or two, as the paste may require; it should be less rich in butter, eggs, or flour than any of the former described, as making more effect in the oven, it becomes hollow within, and is filled with creams or sweetmeats, as the following articles direct; sprinkle the dresser with flour, roll out the *choux* of the ordinary thickness, very equally, and three inches in length (use the least flour possible, that they may appear more clear when baked); place them on a baking-sheet, two inches apart, egg them slightly, and put them in an oven somewhat hotter than for the *choux* usually; when they are well dried, which is known by their being firm to the touch, glaze them with sugar through a sieve, and the salamander; take them from the baking-sheet immediately; when they are cold, open them at the side, and fill them with apricot, or peach jam, or currant jelly, close them and dish; the *choux glacés* are thus formed, but made less, and round.

Pains aux Avelines—(Cakes with Filberts).

Make these as above; when egged, cover them with four ounces of filberts chopped fine, mixed with two spoonfuls of sugar and a little white of egg; wet the baking-sheet on which they are laid, that they may not fall from it, when you turn the plate to separate the almonds that do not adhere to the cakes; when they are done, and of a good colour, take them off, and when cold, proceed as above to fill them with a little *crême patissière* (see that article), in which mingle the rest of the filberts not used in masking the cakes, first pounding them very fine. The *choux aux Avelines* are made somewhat less than the above, and round. The *pains*, and the *choux aux Amandes* are also by these processes.

Petits Pains au Chocolat—(With Chocolate).

Make these the same as the *pains à la duchesse;* when cold, fill them as directed, with the *crême patissière au Chocolat*, and seasoned with vanille sugar; mix in a basin three ounces of finely-sifted sugar,

six ounces of chocolate, and half the white of an egg; work these some minutes with a silver spoon, till it becomes a smooth and well-blended icing; if not, add a little more white of egg; with this mask the top and sides of the cakes equally, dry them at the mouth of the oven, and, when cold, serve them.

Petits Pains à la Reine.—(The Queen's mode).

Proceed with these as above; skin and pound a quarter of a pound of pistachio kernels, mix them with half a pot of apricot jam, which will give a green tinted cream of an exquisite flavour, with which fill the cakes; make an icing of six ounces of sifted sugar, a little white of egg, and a small quantity of the essence of spinach, and mask the cakes as above, dry them in a slow oven for two minutes, that the heat may not change the colour; be careful to add the *green* in very small quantities, that the icing may be extremely light in tint; sugar in grains may be added.

Petits Pains à la Rose—(Rose-flavoured)

Are the same as above; pound a quarter of a pound of sweet almonds with two ounces of sugar, with which mix two or three spoonsful of rose-water, and twice as much *crême patissière;* fill the cakes with this preparation, then ice them as above, with a rose-tinted icing; the *choux à la rose* are made with the same preparations.

Petits Pains à la Paysanne—(Countrywoman's mode)

Are made of the same paste as the *pains à la duchesse*, but form them a little larger, and give them a long shape; when slightly egged, mask them with sugar in grains, and set them immediately in the oven, that the sugar may not melt; give them a fine colour, and, when cold, cut them all round to take off a sort of cover; put in a basin eight spoonsful of whipt cream, and half a stick of vanille pounded, with two ounces of sugar, and passed through a sieve; work it some time in the cream, to render it more compact and mellow; fill the *pains* with it, and replace the covers. The cream may be flavoured with marasquin; the *choux à la paysanne* are made of the same preparation.

Petits Pains aux Raisins de Corinthe—(With Currants)

Are the same as the *pains à la reine;* fill them with *crême patissière*, in which mix two ounces of currants, and two ounces of pounded sugar; make an icing with four ounces of sugar sifted, and half of the white of an egg; mask the cakes with it, and strew on them currants washed and dried; dry the icing in the oven, and, when cold, dish them and serve; the *choux aux raisins* are the same, but round.

Petits Pains glacés au Caramel—(Glazed with Caramel).

The same as the *pains à la duchesse*, but not glazed; fill them with any kind of sweetmeats; boil four ounces of sugar to a caramel, in which dip the top and most even side of the cakes, as quick as possible, that the sugar may not lose its colour; the *choux au caramel* are thus prepared also; lay the handsomest side outwards when dishing.

Petits Pains glacés aux Pistaches—(Glazed with Pistachios).

Blanch and cut two ounces of pistachio kernels into small fillets;

boil a quarter of a pound of sugar to a light caramel *(au cassé)*, glaze the *pains* with it as above, and strew on them some of the fillets of pistachios; the *choux* are the same, but round; red aniseed, or currants well washed and dried, may be thus used.

Petits Pains panachés—(Variously coloured).

Mix two ounces of sugar in grains, and one ounce of currants washed and dried; glaze and mask the cakes with the mixture; they may also be masked with rose aniseed, or pistachios cut in dice, and mingled with broken sugar; entremets, such as the *gimblettes*, with broken sugar, and pistachios, or varied with the above-named articles; may be formed, following the process as directed for each article, and by the same method, *petits choux* and *petits pains*, for garnishing *pièces montées*, or grouping of rock-works, are made.

Profitrolles au Chocolat—(Profitroles with Chocolate).

Make *crême patissière* with half a pint of milk, and mix with it four ounces of scraped chocolate, put half of this cream into a silver dish; spread it carefully, and put it into the oven for half an hour, that it may not catch to the bottom of the dish; mix in a basin two ounces of grated chocolate, two ounces of sugar, and a little white of egg; when well worked, and made smooth, mask with it eight *choux* made a little larger than usual; dry them for some minutes, after which cut them neatly, and take out the bottoms; fill them with the remaining cream, and then lay them on the cream in the dish, place the largest in the centre, and the other seven round it, as close as possible; put them in the oven for a quarter of an hour, and serve immediately: they differ only from the *petits pains au Chocolat* in the manner of serving. There are many other entremets in which this paste is introduced, as the *flans Suisses*, *poupelines*, *beignets*, *&c.* but these are more particularly described under their respective heads.

Madeleines au Cédrat—(Citron-flavoured Madeleine Cakes).

Rasp half the rind of a citron (lemon, orange, or Seville orange) on a lump of sugar, and scrape it off afterwards very fine; make this form part of the weight of nine ounces of sugar, which work with a wooden spoon in a stewpan, with eight ounces of sifted flour, two yolks and six whole eggs, two spoonsful of brandy, and a little salt; when the paste thickens, work it for another minute; it is necessary to observe this, in order to have your *madeleines* proper, for if too much worked, too great an effect is created in the oven, and disposes them to stick to the moulds, and become soft and shrinking; clarify ten ounces of fresh butter, and as the milk gradually rises, skim it carefully, and when it ceases to rise, pour the clear portion into another stewpan; when nearly cold, fill a *madeleine* mould with it, pour this butter again into another mould, and so proceed until twenty-four moulds are thus buttered, and do not turn the moulds upside down, as it is necessary to preserve the butter at the bottom of them: mix what butter may remain with the preparation, and placing it over a slow fire, stir it gently (with a wooden spoon), that it may not stick, and when it becomes liquid (which is the effect of the butter mingling throughout the paste) remove it, that it may not become hot; fill the moulds with a spoonful of the preparation, and put them in a moderate oven; the butter should not be suffered to cool in

the paste, for then, becoming firm, it destroys the success of the operation: if the *madeleines* rise too much in baking, it presages no good, for they will be heavy and soft; and this is occasioned by working it too much after adding the butter: if, at the end of twenty-five or thirty minutes baking, they are firm to the touch, they are done enough; turn one out of the mould, and if of a fine colour, remove them from the oven: they may be flavoured also with candied orange-flowers, or vanille: the butter may be put in when only made soft by working with the hand, and this last method is the most preferable: for the *madeleines aux raisins de Corinthe*, add two ounces of currants, washed and dried in the oven, at the instant of filling the moulds.

Madeleines aux Pistaches—(With Pistachios).

Skin two ounces of pistachios, and cut each into six equal parts, mix them with the preparation, at the instant of being poured into the moulds, and use two spoonsful of marasquin instead of the brandy.

Madeleines aux Cédrats Confits—(With candied Citron).

Cut two ounces of preserved citron into small dice as even as possible, which, when filling the moulds, add to the paste, without any other flavour.

Madeleines aux Anis blancs—(With white Aniseed).

Add two ounces of white aniseed to the paste prepared as usual; all these sorts of fruits will, in some measure, prevent the *madeleines* from being smooth, but that cannot be avoided; another and more brilliant mode of serving them is as follows:—Glaze them on one side only, with a light caramel, and immediately strew upon them currants, aniseed red or white, pistachios, or preserved citron, cut in dice, sugar in grains, or the latter mingled with any of the articles mentioned.

Madeleines en surprise—(In disguise).

When the *madeleines* are cold, scoop out the inside by the bottom, but preserve the top of the piece you have separated, to serve for a cover; pound four ounces of filbert kernels fine, and mix them with eight spoonsful of apricot jam; fill the interior of the cakes with this mixture, and cover it with the cover cut thin from the piece taken out; pistachios may be thus used, or the cakes filled with chocolate or vanille cream, or they may be meringued.

Génoises à l'Orange—(Genoese Biscuits flavoured with Orange Peel).

Blanch and pound four ounces of sweet almonds, moistening them gradually with the half of the white of an egg, and when thoroughly pounded, put them in a basin with six ounces of flour, eight ounces of pounded sugar, of which the rind of an orange has been rubbed on two ounces thereof, six yolks, and two whole eggs, a spoonful of brandy, and a grain of salt; work these well together for six minutes, with a wooden spoon; place eight ounces of fresh butter at the mouth of the oven, to become soft, but not to melt; work it with a wooden spoon, and when smooth, mingle it in a corner of the basin, with a little of the mixture, and afterwards with the whole mass; work the whole again for four or five minutes, to amalgamate the butter, and the *génoises* are ter-

minated; then butter a baking-sheet with a rim round it, or if it is not to be obtained, make two paper cases, eight or nine inches square, butter and pour into them the preparation; spread it even with the blade of a knife, and put them in an oven, rather mild; when done, they may be cut in all varieties of forms, and again set in the oven to dry, and become crisp, but not too-high coloured; when cold, decorate them by any of the modes described hereafter.

Génoises à la Rose—(Rose-coloured).

Prepare them as above, with this difference only, that you add half a spoonful of the essence of roses, with a spoonful of brandy; when baked, cut them in half-moons with a patty-cutter, two inches and a half wide, and replace them in the oven to dry; make an icing of four ounces of sugar, sifted through a silk sieve, and tint it with a little cochineal or rouge; spread it carefully over the *génoises*, not suffering it to touch the sides, place them for two minutes to dry in the oven, but not to change their colour.

Génoises à la Vanille—(Flavoured with Vanille).

Pound half a stick of vanille, sift it through a silk sieve, and add it to the preparation as for the *génoises à l'orange;* cut them as above, glaze them with vanille icing; dry and finish them as before.

Génoises au Chocolat—(With Chocolate)

Are flavoured with vanille, as in the last article; but make an icing of three ounces of chocolate scraped, two ounces of fine sugar, and half of the white of an egg; ice them, and set them in the oven for two minutes to dry.

Génoises aux Raisins de Corinthe—(With Currants).

Pick, wash, and thoroughly dry four ounces of currants; mix one half of them in the usual preparation, with the rind of a lemon chopped very fine; bake, cut, and glaze them as above, but as you mask them strew over them some of the currants you have reserved.

Génoises au Cedrat confit—(With candied Citron).

Cut two ounces of preserved cedrata into small dice; mix the usual preparation, adding the rind of a cedrata rubbed on sugar, and when baked and iced, strew on them the preserved cedrata cut in dice.

Génoises au Anis Rose—(With red Aniseed).

Add to the preparation a spoonful of the green star aniseed, but let it be perfectly cleaned; having cut the *génoises* into half-moons, dry, ice, and strew on them rose aniseed.

Génoises au Marasquin—(With Maraschine Liqueur).

Use two spconsful of marasquin instead of brandy, and add a spoonful of the same to the icing; finish the *génoises* as usual; the icing may be tinted red, and sugar in grains strewed on them; the same process is made use of for the *génoises au rum.*

Génoises aux Pistaches—(With Pistachios).

Skin four ounces of pistachios, pound them with a little white of egg,

that they may not oil; use them in place of the almonds, adding a spoonful of the essence of spinach passed through a silk sieve (see that article); when done, mask them with an icing of four ounces of fine sugar, mixed with the white of an egg, and the half of the juice of a lemon, to render it perfectly white, which, on the green biscuit, produces a good effect; or make the *génoises* as usual, chop the pistachios, and strew them on the cakes when iced: this is the most preferable mode.

Génoises aux Avelines—(With Filberts).

Skin and pound six ounces of filbert kernels; reserve one-third of them, and make use of the remainder in place of the almonds; when the *génoises* are baked, cut them in half-moons, but do not dry them as usual; afterwards mix the two ounces of filberts reserved, in a basin, with four ounces of very fine sugar, and the fourth of the white of an egg; mask the *génoises* with this icing, and give them a fine yellow colour; if it is wished to have the filberts *grillées*, pound four ounces of them as above, chop the same weight, which mingle with two ounces of sifted sugar, and the smallest quantity of the white of an egg; before putting the *génoises* to bake, strew the chopped filberts over the paste as equally as possible, put them in a slow oven, and give them a light brown colour; when done enough, turn them upside down, and cut them according to fancy; replace them again for some minutes in the oven to dry.

Génoises aux Amandes amères—(With Bitter Almonds).

Skin two ounces and a half of sweet almonds and one ounce and a half of bitter, use them as directed; chop four ounces of sweet almonds, which mix with two ounces of sifted sugar, and a little white of egg; finish as in the last.

Génoises en Couronnes perlées—(In Rings and Pearled).

Cut the *génoises* with a round patty-cutter two inches and a half wide; and with one, one inch wide, cut out the centre of each piece; whip two whites of eggs very firm, and mix three ounces of sugar with them; when well blended, mask the tops of the *génoises* neatly with it; then take some of what remains of it on the blade of a large knife, and with the point of a smaller one form meringues as small as possible, but of an equal size, round the surface of the ring; (a better method is to fold a piece of paper in the shape of a horn, or rather funnel, the point of which must be secured with a pin, and cut it at the point of the diameter required; fill this with the egg, and by squeezing it at the top, the cakes can be decorated with much more ease and quickness than with the knife.) When seven or eight are thus pearled, sift fine sugar over them, and proceed with the remainder; dry them at the mouth of the oven without colounrig them; but if that is wished, push them farther into the oven, and take them out when of a fine yellow; when cold, place between each pearl a smaller one, formed of some transparent sweetmeat, as apple, quince, red, or white currant jelly, or pistachios cut across, and laid with their points upwards (*aux pistaches*), or a currant laid between, or upon the summit of each meringue (*aux raisins de Corinthe*). The *génoises* may also be meringued, and cut of all possible

shapes, as diamonds, half-moons, &c.; these last are the handsomest: place seven pearls on the largest side of the crescent, and when dry, place between each a smaller pearl of red currant or quince jelly, and dish them, one leaning a little over the other, with an inclination to the right, thus forming a sort of turban; on this border form another, inclining to the left, then a third, with an inclination as the first; thus dished, the entremets is about six inches high.

Génoises à la Reine—(Genoese Biscuits, Queen's fashion).

Make nouille paste (see that article) of eight eggs; put them into five half-pints of boiling milk, to which add six ounces of fresh butter, and when boiling add six ounces of sugar, on which the rind of a lemon has been rubbed, and a drachm of salt; stir with a wooden spoon, and place the stewpan on some red ashes for half an hour, that, thus simmering, the *nouilles* may swell and become soft; then mix ten yolks of eggs, to give them more consistence, and turn them out on a baking-sheet slightly buttered, and of sufficient size that the *génoises* may be about a quarter of an inch thick, spread it even, and put it in a moderate oven; after some minutes baking, if any globules of air arise, pierce them with the point of a knife; when of a fine clear colour divide them into two equal parts, and with a large knife detach them from the baking-sheet, and lay each half on a separate stewpan cover; the baking-sheet being clean, place one piece upside down, and spread on it a pot of apricot jam, and cover it with the other half; when cold, cut them in half-moons one inch and a half wide; the cakes have thus the same colour on both sides. Again, before putting the *génoises* to bake, six ounces of chopped pistachios, or sugar in grains, or both mingled, may be strewed upon them; and when baked, and cut like the preceding (but without any sweetmeat), they may be slightly masked round the sides with a white of egg whipped with two ounces of sugar, and then dip this side on pistachios chopped very fine, or sugar in grains; or dip one-half of them into the pistachios, and the rest in sugar, and in dishing them place one of each alternately; this will produce a good effect, or they may be filled with peach, plum, pear, quince, or any other sweetmeat, or with either of the *crêmes patissières*, or with six ounces of pistachios pounded, and mixed with three parts of a pot of apricot jam, mingling with the preparation a little essence of spinach, passed through a silk sieve; and then they may be cut according to fancy.

Gateaux aux Amandes amères—(Cakes with bitter Almonds).

This entremets differs but little from the *génoises*, the mode of making them being the same, but that in those two whites of eggs whipped are added, whilst there are none in the *génoises;* as also they should be one inch and a half thick, whilst the *génoises* are but half-an-inch in thickness. Pound of sweet and bitter almonds each one ounce, mix them in a basin with eight ounces of pounded sugar, six ounces of sifted flour, two whole eggs, and six yolks; a spoonful of brandy, and a pinch of salt; work this five or six minutes, and then mix with it eight ounces of fresh butter, melted only at the mouth of the oven, which work till it becomes quite smooth and creamy, then add it to the preparation, which still beat without ceasing for four minutes; whip two whites of eggs, and stir them into the mixture; butter a copper-sheet

ten inches long, five inches wide, and two inches high, or form a strong paper case of the same dimensions, spread the paste even within it, and bake it three-quarters of an hour in a slow oven, till of a fine colour and firm; mask it afterwards with two whites of eggs whipt, with two ounces of sugar, and have ready four ounces of almonds, cut in fillets, mixed with two ounces of sugar, and a spoonful of white of egg, and strew these almonds as equally as possible over the cake; this should be done with the greatest quickness, or the cake will become heavy: when the almonds are coloured of a light brown, turn the sheet on to a sheet of paper, and cut the cake lengthwise in four long pieces, which again cut into six equal-sized diamonds, making thus twenty-four cakes; but they may be cut as fancy directs. The cakes may also be made with filberts, instead of almonds, by the same process.

Gateaux d'Amandes au Cédrat—(Almond Cakes with candied Citron).

Use only two ounces of sweet almonds; the rind of a cedrata rasped on sugar supplies the place of the bitter almonds; proceed as above; weigh one ounce of sugar, on which half the rind of a cedrata has been rubbed, mix it in a basin with three ounces of sifted sugar and half of the white of an egg, and when well blended, mask the cake with it, and set it in the oven to become of a fine light colour; or if the cedrata is not desired in the icing, currants, chopped pistachios, red or white aniseed, or sugar in grains, may be strewed upon it; but if sugar in grains, tint the icing with a little rouge or spinach essence, though very slightly; or, as herein directed, the rind of a lemon, orange, or Seville orange may be used; or an ounce of candied orange-flowers, instead of either; or the cakes may be meringued and pearled, as directed for *Génoises* (see that article), or the almonds may be suppressed (as also the whipt whites of eggs), the almonds having no effect on the baking.

Gaufres aux Pistaches—(Pistachio Wafers).

Skin and cut in fillets, as thin as possible, half a pound of sweet almonds, mix them with four ounces of pounded sugar, half a table-spoonful of flour, the rind of an orange grated, two whole eggs, and one yolk, and a pinch of salt; stir them gently, so as not to break the almonds; when well mixed, rub wax on a baking-sheet, eighteen inches long by twelve inches wide, on which spread the preparation very even, arranging the almonds with a fork; then strew two ounces of pistachios cut in fillets upon them, and put them into an oven of a moderate heat, until of a fine clear light brown colour, and the same underneath; cover them with paper, if they are not coloured at the bottom, to keep them light at top; watch for the exact moment when they are done, as a moment too much renders them too brittle to give them any correct form, and if a moment too little, they will not preserve their shape, and instead of being crisp, will be very disagreeable eating; when perfectly baked, cut them in pieces two inches square (or in lengths one inch and a half wide, and two inches and a half long), and keep the baking-sheet at the mouth of the oven, whilst you fold these squares, over a round stick one inch and a half in diameter, and four or five feet long; as this operation must be performed whilst they are hot, it would be a better method to lay them on two baking-sheets, putting the second to bake four or five minutes after the first, thus obtaining time to perform it with more success and certainty. The preparation for these

wafers may be made with five yolks, or five whites, without any detriment to the operation, and they may be served without folding them, by cutting them three inches in length, and one inch in width only; and dip the edges of them neatly into caramel sugar, and then into some chopped pistachios, so that the wafers are green all round; spread apple or white currant jelly on the bottom of one, and lay another on it: in this manner, *gaufres au gros sucre* are made; or the sugar may be mingled with two ounces of chopped pistachios, producing a fine effect, and easily accomplished.

Gaufres aux Raisins de Corinthe, et au gros Sucre—(Wafers, with Currants, and Sugar in Grains)

Are made as above, but, instead of pistachios strew two ounces of currants well washed and dried, and when the *gaufres* have remained in the oven for two minutes add the sugar in grains; this lapse of time is to prevent the sugar melting, which would take place if put on with the currants, from the dampness of the *gaufres;* the *gaufres au gros sucre* must have the same caution used with them.

Gaufres à la Parisienne—(Parisian Wafers)

Are made as usual, but nothing strewed upon them; cut them three inches and a half square, and form them round, like a small column, one inch and a quarter in diameter; fill the inside with whipt cream, seasoned with vanille sugar, and place at each end a handsome strawberry, or form small strawberries into a rosette, thus concealing the cream from the sight; or if strawberries are not in season, lay on the cream some pistachios, chopped very fine, or macaroon biscuits broken; in dishing them, lay seven at the bottom, diminishing the number as it rises to the top; the *gaufres* may be formed like a horn, and then filled with cream and strawberries.

Gaufres à la Française—(French Wafers).

Pound eight ounces of filbert kernels, until no fragment is perceptible, add eight ounces of pounded sugar, and finish them as the ordinary almond paste (see that article); when the paste is cold, roll it to the twelfth of an inch in thickness, and cut the wafers two inches square; place them on a sheet slightly buttered, and egg them over in the usual manner; strew on them pistachios chopped, or cut in fillets, currants, or broken sugar, or sugar mixed with either pistachios or currants; finish them in the same way as the *gaufres à la Parisienne.*

Gaufres mignonnes aux Avelines—(Small Filbert Wafers).

Spread of an equal thickness, with a knife, on a baking-sheet slightly buttered, four ounces of the preparation of *biscuits à la cuillère* (see that article), and strew upon it four ounces of filberts, cut in very fine fillets, and mixed with two ounces of sugar, and the eighth of the white of an egg, put them in a moderate oven, and finish as above directed.

Gaufres d'Office à la Vanille—(Vanille Wafers).

Pound a stick of vanille with two ounces of sugar, and sift it through a silk sieve, mix it in a basin with eight ounces of flour, six ounces of

sifted sugar, four yolks, and four whole eggs, and a grain of salt, work these with a large silver spoon, add half a glass of brandy, melt two ounces of butter in warm milk, lower the stewpan on one side, and blow off the butter into the preparation, and stir it for a minute or two to mingle; afterwards, add the milk, in small portions at a time; when thin enough, and not too much so, it should run from the spoon, yet leaving it a little covered; put the wafer-iron over a moderate fire, of an equal heat; when warm, butter it slightly, and pour in a spoonful of the preparation, carefully extending it over all the decorated parts of the iron; shut the iron gently, without pressing on it, or the paste will fly out, thus rendering one side thinner than the other, but still lean upon the iron slightly, to mark the paste with the design; when the wafer becomes of a bright yellow colour, cut off the burned edges, take it off quickly, and give it the required form; in this manner use gradually the preparation.

Gaufres à la Flamande—(Flemish Wafers).

Put one ounce of yest into a gill of lukewarm milk, strain it through a napkin into eight ounces of sifted flour, in a basin, adding lukewarm milk sufficient to form it into a smooth and thin paste, without being too liquid, and then set it in the hot closet, or other warm place, to rise: afterwards, add two whole eggs and four yolks, the rind of an orange rubbed on a small lump of sugar, and a pinch of salt; stir this mixture, and add eight ounces of fresh butter, melted only; when the preparation is well blended, add four whites of eggs whipped very firm, and mingle them in the paste with two large spoonsful of whipped cream, and again set it in a warm place to rise: when it has become twice its original size, heat the wafer-iron over a fire that is brighter round the sides than in the centre; when the iron commences smoking (a sign that it is hot enough), rub the inside with a little clarified butter, and pour some of the mixture upon one side of the irons, and close them: when the paste has become set on this side, turn the irons, that the *gaufre* may receive the impression of the other side; when baked of a fine colour, fill the irons again; as the *gaufres* leave the iron, sift fine sugar over them, prepared thus: rub on a lump of sugar the rinds of two Malta oranges, and as the sugar becomes coloured, scrape it off with a knife upon a sheet of paper, to dry perfectly in a warm place, pound and sift it through a silk sieve: proceed thus to make *gaufres* with the flavour of cedrata, lemon, or Seville orange; if the flavour of vanille is desired, cut and pound a stick of vanille, with four ounces of sugar, and pass it through a silk sieve; these vanille wafers, when hot, are rich, and of an exquisite flavour. Care should be taken when the spoon has been used to place it on the edge of the basin, and to take the batter required to fill the irons from the top, as every time the spoon enters the paste it operates injuriously, making it less light, and consequently less agreeable in the eating. If it is possible to make the irons hot on the floor of the oven (brick) by a light and lively flame, the *gaufres* will receive a brighter colour than when done over the charcoal: they may also be made with potato flour.

Nougats à la Française—(Nougat, French manner).

Skin three-quarters of a pound of filberts, separate each in two pieces, lay them on a baking-sheet in a slow oven, observe and turn them from

time to time, that they may become of an even colour; when lightly browned, bring them to the mouth of the oven; boil six ounces of sugar to a caramel, and the moment it is at the proper point, stir the kernels in gently with a wooden spoon (not to break them), covering them equally with the sugar; the nougat should be of a fine light-red tint, then turn it out upon a baking-sheet slightly buttered, spread it quickly, and strew upon it sugar in grains, and pistachios cut in fillets, and dried at the mouth of the oven; form the *nougat* eight inches long, and six inches wide, and, above all, of an equal thickness (do not handle it too much, lest you break the grained sugar); when sufficiently cold to resist the knife, yet not so cold as to cause it to fly in pieces, trim it round the edges, cut it in two equal lengths, and divide each into fifteen pieces of the same width; these *nougats* may be made with almonds, and garnished with currants, red or white aniseed, or sugar in grains.

Nougat au Sucre rose et à la Vanille—(With Rose-tinted Sugar and Vanille).

Divide (each in half) twelve ounces of sweet almonds blanched, and dry them as above, put into a preserving pan six ounces of pounded sugar, and a spoonful of the infusion of cochineal or rouge (the last is preferable), stir this with a wooden spoon, and the sugar will be of a fine rose-tint; melt the sugar over a slow fire, which will slightly change its colour (but this is inevitable); when it commences boiling, add the almonds, mixing them gently, and then turn them out upon a copper-sheet (buttered); spread the *nougat* out, and strew upon it two ounces of sugar in grains, and a stick of vanille cut in very fine dice, and finish as in the preceding article.

Nougats aux Raisins de Corinthe et au gros Sucre—(With Currants and Sugar in grains).

Make the *nougats* as above (without the rouge), but spread it thinner on the baking-sheet: strew on it currants and sugar in grains, and cut it out in half-moons; the *nougats* with aniseed are made in the same manner.

Nougats aux Avelines garnies de Crême fouettée—(With Filberts, and filled with whipt Cream).

Chop, somewhat coarsely, eight ounces of filberts, and give them the necessary colour in the oven; boil four ounces of pounded sugar to a caramel, and mix the filberts with it; oil some small plain or other moulds, and line the inside very equally with the filberts, so that they may take the form of the moulds; at the moment of serving, fill the interior with vanille whipt cream, and turning them upside down, to hide the cream, dish them; in the same way, make small almond *nougats*; or the almonds and filberts may be cut in fillets; plain moulds are the best.

Meringues à la Bigarade—(Meringues flavoured with Seville Orange Peel).

Rasp on a lump of sugar the rind of a ripe yellow Seville orange, dry this sugar at the mouth of the oven, pound and sift it, add other

sugar to make with this the weight of eight ounces; whip six whites of eggs in a basin, and when very firm add the sugar by a little at a time, stirring it into the whites with a whisk; when worked enough, which is perceptible by its separating easily from the spoon, in moulding the meringues, form them on strips of paper, disposed according to the size required; they are generally shaped like an egg cut in half, so that when two are joined, they should be of an egg shape; when they are moulded, throw sugar over them, not too finely pounded, and when the sugar has remained some minutes, blow off the overplus from them; take the paper by the two ends, and lay it on a small board, an inch thick; put them in a slow oven until of a fine red tint, and covered with small pearls; then raise them from the paper, and with a teaspoon press down the softer part in the inside; lay them again on a baking-sheet, with this side upwards, and replace them in the oven, until they take an even colour when cold: these meringues will keep for a month in a dry place: fill them with whipt cream seasoned with the rind of a Seville orange, but do not put the cream in until the instant they are going to table, as the cream softens them greatly; the cream may be flavoured with marasquin or any other flavour commonly used.

Meringues aux Pistaches—(With Pistachios).

Prepare them as above, but form them round, and sift sugar over them through a silk sieve; when the sugar is melted, strew over them some chopped pistachios, put them on a board into the oven, and when finished as above, fill them with pistachio or any other *crême plombière* (see this article): sugar in grains may be added to the chopped pistachios, or currants with broken sugar, or broken sugar only. There are many other things, in which the meringue batter is used, as the *grosses meringues montées*, *flans meringués*, &c. but which are described under their respective heads.

Petits Pains de Châtaignes—(Small Chestnut Cakes).

Roast thirty-six fine chestnuts in the cinders, clean and remove from them every particle coloured with the fire, weigh six ounces, and pound them with two ounces of fresh butter; when perfectly pounded, pass them through a hair sieve; weigh four ounces of flour, three ounces of pounded sugar and two ounces of fresh butter; place the flour on the dresser with a hollow made in it, in which put the butter, the chestnuts, sugar, an egg, and a grain of salt; form the whole into a firm paste, very smooth, and without any sign of the butter or chestnuts; then roll it out (under the hand), and cut it into four equal portions; roll each part again, lengthening it, but of equal thickness throughout; cut these into pieces of the size of a walnut, and roll them out three and a half inches long; lay them on a baking-sheet slightly buttered, egg them over in the usual manner, and put them in a slow oven, give them a fine colour, and leave them to dry for a short time that they may become crisp.

Petits Pains de Pommes de Terre—(With Potatoes).

Roast twelve fine potatoes in the cinders, skin and take from them all the burned parts, and weigh twelve ounces of the purest, which pound with four ounces of fresh butter; when well beaten add four ounces of pounded sugar, two ounces of sifted flour, two yolks of eggs and a pinch of salt;

pound the whole until it becomes of a perfect paste, take it from the mortar, and lay it on the dresser lightly floured, form and finish as above; they may be flavoured with any odour approved of.

Petits Pains aux Avelines—(With Filberts).

Skin half a pound of filberts, and put them over a moderate fire in a preserving pan, moving them continually until they become of a light and equal yellow colour; when cold, pound them, moistening them by degrees with a white of an egg, that they may not become oily; when pounded perfectly, form them into a paste with eight ounces of flour, eight ounces of pounded sugar, four ounces of butter, and four or five yolks of eggs only; make the cakes as directed above, and when egged, form a sort of ear of corn upon them with a knife: let them become crisp in the oven; sugar in grains may be thrown on them before they go into the oven.

Petits Pains aux Amandes amères—(With bitter Almonds).

Skin five ounces of sweet, and three ounces of bitter almonds, pound and finish as the above.

Petits Pains aux Anis de Verdun—(With Aniseed).

Pound four ounces of sweet almonds as usual, mix them with four ounces of sugar pounded, four ounces of flour, two eggs, a spoonful of the infusion of aniseed, and form and finish them as above; when they are egged, mask them with fine white Verdun aniseed.

Petits Pains de quatre Fruits—(With the flavour of four Fruits).

Rub on a lump of sugar the fourth part of the rind of a cedrata, the same of a lemon, an orange, and a Seville orange; weigh this sugar with some other and complete the eight ounces necessary for the operation; pound it before putting to the paste, and mix with it four ounces of pounded almonds, eight ounces of flour, two eggs and a little salt; finish as above.

Pétits Pains au zeste d'Oranges—(Flavoured with Orange Peel)

Is the same as above, using only the rind of the orange, instead of the four fruits; they may also be made with the rinds of either used separately.

Darioles.

To make eighteen: work together in a stewpan one ounce of sifted flour and an egg; when quite smooth add six yolks, four ounces of pounded sugar, six macaroon biscuits broken, a grain of salt and one whole egg, mingle the whole perfectly, and add ten dariole moulds full of cream; some candied orange-flowers crushed, or flavour, with the bloom from a cedrata, orange, Seville orange, lemon or any other flavour required; sheet the moulds with paste, and put into each of them a small piece of butter half the size of a nut; fill them with the cream, and put them in a quick oven; serve them as hot as possible, throwing pounded sugar over them. The preparation should not rise in baking only about a quarter of an inch above the croustade. With the above mixture delicious *flans* may be made.

Darioles au Café Moka—(With Coffee).

Measure fifteen moulds of cream, and make it boil; roast three ounces of coffee in a preserving-pan, and when lightly coloured throw it into the cream, cover and leave it to infuse for a quarter of an hour; pass it through a napkin, and finish the preparation as directed in the preceding article. To make them *au Café à l'Eau*, take three half-pints of coffee when made as for drinking; they may be flavoured with all sorts of odours.

Darioles soufflées à la Vanille—(Light Vanille Darioles).

Put into a stewpan two ounces of fine rice flour, and two ounces of fresh butter, mix them well, adding four ounces of pounded sugar, a pint of cream in which a stick of vanille has been infused, put the whole over a slow fire, working it as the usual *crême patissière;* add afterwards four yolks of eggs, and two spoonsful of whipt cream; whip the four whites very firm and add them to the croustades which should be left in the moulds, and are made the same as the *petits pâtés à la béchamel*, but they must be baked previously, for the *soufflé* requiring less time than the paste, it would not otherwise be done enough; when done, they should be served immediately with pounded sugar over them: for the various flavours see the different articles on *soufflés*.

Talmouses au Sucre et au Fromage de Viry—(Cheesecakes).

Put into a stewpan a pint of milk and two ounces of fresh butter; when it boils, fill it up lightly with sifted flour, and dry it two or three minutes over the fire, and afterwards change the stewpan; mix with it a small Viry (cream-cheese) six ounces in weight, two ounces of pounded sugar, two spoonsful of whipt cream and a little salt, then add three or four eggs as may be necessary; the paste should not be softer than the *pâté à choux* usually. Make nearly a pint of flour into *pâte fine* (which see), make it a little firm, roll it out as thin as possible, and cut out thirty small round sheets two inches in diameter; in the centre of each sheet place a part of the preparation, of the size of a small walnut, shaped like a pine-apple; then form each talmouse triangular, by turning up the edges of the round sheet over the preparation, so that it is held in a kind of three-cornered cup, folding each corner, so that the triangle is not pointed; egg the sides and top of the cakes slightly, and put them into a moderate oven; when of a fine colour, sift pounded sugar over them, and serve: if you have not the Viry cheese, use a fresh Neufchâtel or two spoonsful of good whipt cream.

Talmouses Ordinaires.

Make the same preparation as above, but instead of the Viry cheese, beat two fine Neufchâtels in a mortar, or six ounces of Brie cheese not too salt, and two spoonsful of whipt cream; when done, serve hot with fine sugar sifted over them.

Petits Soufflés au zeste de Citron—(Small Soufflées flavoured with Lemon Peel).

Put in a stewpan two ounces of potato flour, which mix with a little milk, afterwards add three half pints of cream, two ounces of fresh

butter and a grain of salt; boil this cream on a slow stove, stirring it continually; it should be of the consistence of the *crême patissière;* when it has boiled eight minutes, change it into another stewpan, and work in four ounces of pounded sugar, on which the rind of a lemon has been rubbed, and two whole eggs; work this for a minute, and then add four yolks; sheet twenty-four plain dariole moulds with the *pâte fine* (see this article): fill them with the preparation, and put them in a slow oven; when of a fine colour, glaze them with very fine sugar and serve; they may also be flavoured with any other ingredient.

Petits Soufflés de Riz au lait d'Amandes—(With Rice and Milk of Almonds).

Pound half a pound of sweet, and one ounce of bitter almonds, mix them in a pint and a half of milk nearly boiling, and squeeze them in a tammy to extract all the milk from them; put into a stewpan two ounces of the finest rice flour, and mix a small quantity of the almond milk with it, without leaving any lumps in it; then pour in the rest of the milk with two ounces of fresh butter, and a grain of salt; stir it over a gentle fire for eight minutes, and add four ounces of pounded sugar, and two eggs; work all these well together, and having filled the moulds, strew broken sugar over them, and finish as above; any flavour that may be desired must be procured in the manner directed, for the infusions for the *crêmes au bain Marie* or the *soufflés* for *entremets.*

Mirlitons à la Fleur d'Orange—(Flavoured with Orange Flowers).

Put two yolks and two whole eggs into a basin, with four ounces of pounded sugar, three ounces of sweet macaroon biscuits broken, half an ounce of candied orange-flowers pounded, and a grain of salt; stir these for a minute, and then add two ounces of fresh butter made warm; whip the whites of the eggs very firm, and add them to the preparation; sheet thirty tartlet-moulds, half an inch deep and two inches wide, (slightly buttered) with puff paste, giving it twelve rolls, and cutting the sheets with a fluted cutter two inches and a half wide: when the *mirlitons* are filled with the preparation, sift sugar on them rather thickly through a silk sieve, and when this is melted strew sugar in grains on them; bake them in a slow oven, and serve either hot or cold.

Mirlitons aux Avelines—(With Filberts).

Clean four ounces of filbert kernels, colour them over the fire rather lightly, and when cold pound them with a little white of egg that they may not become oily; put them into a small basin with six ounces of pounded sugar, four eggs, and a grain of salt; when well mingled, add two ounces of fresh butter made warm, and fill the moulds prepared as in the last article; sift sugar over them, and bake in a slow oven; serve hot, and of a fine colour.

Mirlitons aux Pistaches—(With Pistachios).

Skin and pound four ounces of pistachios, with one ounce of preserved citron, mix five ounces of pounded sugar with it, four eggs, two ounces of fresh butter made warm, and a grain of salt; finish as above.

Mirlitons aux Amandes—(With Almonds).

Skin of sweet and bitter almonds each an ounce, dry them in the oven, pound them with a little white of egg that they may not become oily, mix them in a basin with two ounces of bitter macaroon biscuits broken, five ounces of pounded sugar, four eggs, and a grain of salt; when well mingled add two ounces of butter made warm, and finish as above.

Mirlitons au zeste de Citron—(With Lemon-Peel).

Rub a lemon on a lump of sugar, scrape it off, and weigh it as part of that which is necessary for the operation, and finish as directed for the *mirlitons* of orange flowers: they may also be made with the rind of orange, Seville orange, or cedrata.

Mirlitons au Chocolat—(With Chocolate).

Scrape four ounces of chocolate, mix it with three ounces of sugar, three ounces of sweet macaroons broken, four eggs, two ounces of butter, and a grain of salt; finish as usual.

Mirlitons à la Marmalade d'Abricots—(With Apricot Jam).

Fill the moulds with apricot jam; mask it with chopped almonds mixed with sugar and white of eggs; glaze, and bake them of a light colour.

Fanchonettes à la Vanille—(Vanille-flavoured).

Infuse a stick of good vanille in one pint and a half of milk, and leave it to simmer on the corner of a stove for a quarter of an hour, and strain it through a napkin; put it in a stewpan with four yolks of eggs, three ounces of pounded sugar, one ounce of sifted flour, and a grain of salt; mix these well, and add by degrees the infusion of the vanille; boil it over a slow fire, stirring it continually that it may not catch; sheet thirty tartlet-moulds, (as for the *Mirlitons*,) and fill them with this preparation; bake in a slow oven, and when they are baked enough, that the puff paste is of a fine colour, take them from the oven and let them cool; whip three whites of eggs very firm, and mix four ounces of pounded sugar with them for a meringue; fill up the centres of the tartlets with any of the cream that remains, and cover them neatly with the meringue; on each *fanchonette* place a border of seven small meringues, (with the paper funnel,) and one in the centre; when six are done, sift sugar through a silk sieve equally over them, and place them in a slow oven; when of a fine red colour serve them.

Fanchonettes au Lait d'Amandes—(With Milk of Almonds).

Skin and pound half a pound of sweet, with one ounce of bitter almonds; when no fragment remains, mix a pint and a half of milk nearly boiling with them; squeeze the milk through a napkin, and finish as in the last article.

Fanchonettes au Café Moka—(With Coffee).

Roast four ounces of Mocha coffee over a slow fire, continually stirring it that it may receive an equal colour; throw it afterwards into

one pint and a half of boiling milk, cover it perfectly, and after a quarter of an hour's infusion strain through a napkin and finish as above: if with chocolate, scrape four ounces of vanille chocolate, suppress two ounces of sugar, and proceed as before.

Fanchonettes au Raisin de Corinthe—(With Currants).

Prepare only half of the usual mixture, and add three ounces of currants perfectly washed and dried; boil, and finish as before; when the *fanchonettes* are pearled, place between each pearl, and at the top of each, a currant, set them in the oven, but not to take much colour; pay attention to their baking, as the pearls should be kept white.

Fanchonettes aux Pistaches—(With Pistaches).

Skin four ounces of pistachio kernels, reserve one ounce of the finest, and pound very perfectly the remainder, with one ounce of preserved citron, and to these add one-half of the cream as usually prepared, and with the other half fill the moulds half full. When they are baked and again cold, fill them up with the pistachio cream, and meringue them as above, laying between each pearl the half of one of the reserved pistachios; bake them as above, and serve hot or cold: the pistachio cream is not baked, that it may retain its colour.

Fanchonettes aux Avelines—(With Filberts).

Pound four ounces of filberts, mix them in one-half the quantity of the cream usually prepared, and finish as above.

Fanchonettes d'Abricots—(With Apricots).

Sheet the moulds, and fill them with apricot jam, when baked and cold, refill them with the same jam, and finish in the accustomed manner: apple, pear, peach, quince, or pine-apple jam may be thus used.

Tartelettes d'Abricots—(Apricot Tartlets).

Boil four ounces of sugar with a pint of water in a small preserving-pan, and dress therein twelve halves of very ripe apricots; when slightly boiled take them up with a fork, and replace them with another twelve halves, and when these are boiled, take them up as before, and separate the skins from all of them; strain the sugar through a napkin, and reduce it to a strong syrup; make half a pound of flour into *pâte fine* (see that article) a little firm, roll it out one-twelfth of an inch in thickness, fold it double, and cut twenty-four very narrow strings; unfold the paste afterwards, and cut twenty-four sheets to sheet the tartlet-moulds; roll the strings singly between the fingers and the dresser, and then form a sort of cord by twisting two together, rolling one end of the strings to the right, and the other to the left; moisten the edges of the tartlet to fix the rolled bands round it like a frame-work, then put into each of them a good pinch of pounded sugar, and one of the halves of the apricots with the kernel side downwards; bake them on a baking-sheet in a quick oven, and when the bottoms are of a fine yellow colour, take them out, pour over them a spoonful of the syrup, and in the centre fix half of the kernel of the fruit; peaches are also thus prepared.

Tartelettes de Prunes de Reine Claude—(Of Greengages).

Divide thirty-six plums in half, and take away their kernels; when the tartlets are sheeted as above, place three halves previously boiled in the syrup in each, and finish as above directed; eight in each tartlet may thus be used.

Tartelettes de Cerises—(Of Cherries).

Take the stalks and kernels from one pound and a half of cherries, boil them in four ounces of sugar, but without water, drain the cherries, and finish as above, masking the cherries with the syrup.

Tartelettes de Groseilles vertes ou rouges—(Of green or red Gooseberries).

Pick a quart of small green gooseberries, put them in cold water over the fire; when they boil, take them from the fire and drain them on a sieve; roll them in a bason with four ounces of pounded sugar, and fill the tartlets arranged as usual; bake them in a quick oven, and at the time of serving, mask them with syrup or white currant jelly made thin, with a little boiling water.

Tartelettes de Groseilles rouges ou blanches—(Of red or white Currants).

Pick one pound of red or white currants; roll them in a basin with four ounces of sugar, proceed as in the last articles; masking them when done with jelly from the juice of four ounces of currants reduced with four ounces of sugar, rather thin.

Tartelettes de Fraises—(With Strawberries).

Pick a small basket of strawberries (say one pound), roll them in four ounces of sugar, and fill the tartlets with them; make a light jelly with a handful of strawberries infused in some syrup, strain and reduce it, and mask the tartlets with it: pine strawberries and raspberries are employed in this manner.

Tartelettes de Pommes de Rainette—(With Apples).

Turn twelve small pippin apples very round, take out the cores, cut them across as for fritters, boil them in a pint of water with four ounces of sugar, and the juice of a lemon; when done enough, drain them on a sieve, put at the bottom of each tartlet a small piece of apricot jam, place on it a slice of apple, with the centre filled with apricot jam, and bake them in a sharp oven; reduce the syrup to a jelly, to mask the tartlets, and when going to serve, put on the centre of each apple a fine cherry or grape; proceed in the same manner with pears, quinces, green apricots; tartlets of apricots, peaches, plums, cherries, may be made without boiling the fruit, rolling them only in four ounces of sugar; but boiling is preferable.

Timbal de Riz au Lait d'Amandes—(Timbal (a kettle-drum) of Rice with Milk of Almonds).

Wash in lukewarm water three-quarters of a pound of Carolina rice, put it in cold water over the fire to boil, and then strain it on a sieve; skin and pound twelve ounces of sweet with one ounce of bitter almonds,

when perfectly pounded, mix them with three pints of boiling milk, and squeeze them through a napkin to extract the milk from them. Put the rice, the milk, six ounces of pounded sugar, four ounces of fresh butter, and a grain of salt in a stewpan, and when boiling, place it over some live cinders; after an hour's slow boiling the preparation should form a paste somewhat firm, and if the grains of rice are soft, and easy to break under the finger (if not, add another quarter of a pint of milk), mix with it four ounces of bitter macaroon biscuits broken in powder, two eggs and four yolks; mingle them well; whip the whites and add them with four spoonsful of whipped cream into the rice, and fill the *timbale* with it, put it in a quick oven to bake for an hour and a half, and serve immediately. To sheet the *timbale*, make half a pint of flour into *pâte fine* (See Part IV.) and roll it out rather thin, cut it in strips, and roll them under the hands, until they are about the size of a small cord, wetting and joining the ends together, so as to form one continued line; butter a dome mould but not too thick (the mould should be seven inches wide), place the end of the cord in the centre, and work round it (like the shell of a snail) up to the top, fill it with the rice, and bake as directed: the mould may be sheeted with a thin sheet of paste only; the rice may be flavoured with vanille, candied orange-flowers, the rind of a cedrata, orange, Seville orange or lemon, or made with sweet almonds only. Again: eight ounces of beef marrow melted slowly and strained through a napkin may be used instead of butter, to form the *Timbale à la Moëlle;* and proceed also as above, using three-quarters of a pound of filbert kernels, instead of sweet almonds, for the *Timbale de riz au lait d'avelines.*

Timbale de Riz au Café Moka—(With Coffee).

Roast four ounces of fine Mocha coffee, and as soon as it is of a fine colour, put it into three pints of milk nearly boiling, cover it closely to infuse; wash and blanch three-quarters of a pound of Carolina rice, and strain the infusion of the coffee through a napkin; put the rice (when blanched) to this milk, with the ingredients as named in the last article, and the process is throughout the same.

Timbale de Riz au Cedrat confit—(With preserved Citron).

Dress, as in the preceding articles, three-quarters of a pound of rice with three pints of milk, six ounces of sugar, and four ounces of fresh butter, with a grain of salt, add two ounces of preserved cedrata cut in fillets, the rind of a lemon chopped very fine, two ounces of macaroon biscuits in powder, two eggs and four yolks, the whole well mixed, whip two whites, and add them with four spoonsful of whipt cream to the preparation, which finish and bake as before.

Timbale de Riz au Raisin de Corinthe—(With Currants).

Dress the rice as above, and, when boiled enough, add six ounces of currants well washed, four ounces of bitter macaroon biscuits broken, the rind of a lemon cut in small fillets, and finish in all respects as in the preceding articles; for the *Timbale au raisin muscat* use six ounces of muscadel raisins stoned, in lieu of the currants.

Timbale de Riz aux Pistaches—(With Pistachio).

Dress the rice as above; add four ounces of whole pistachios skinned, half an ounce of candied orange-flowers, one ounce of preserved citron cut in small fillets, four ounces of broken macaroon biscuits, two eggs and four yolks, then whip the whites, and add them with four spoonsful of whipt cream.

Timbale de Riz aux Marrons—(With Chestnuts).

Roast in the cinders thirty-six fine chestnuts, skin and trim off all the scorched parts, divide each in four equal pieces, and put them to the preparation, made (on account of the chestnuts) with only eight ounces of rice, three pints of milk, four ounces of sugar, five ounces of butter, a grain of salt, four yolks of eggs, two ounces of bitter macaroon biscuits, half an ounce of candied orange-flowers chopped fine, four whites of eggs whipped, and four spoonsful of whipped cream; fill the *timbale* and finish as usual.

Timbale de Nouilles à l'Orange—(With Nouilles flavoured with Orange Peel).

Make a *nouille* paste of eight yolks of eggs (see Part IV.), boil them in a quart of boiling milk, and add six ounces of sugar on which the rind of an orange has been rubbed, four ounces of fresh butter, and a grain of salt; simmer them over a slow fire; when the *nouilles* are swollen and soft, add two eggs and four yolks, two whites whipped, and four spoonsful of whipped cream; when well mingled, fill the *timbale* (sheeted as for the *Timbale au lait d'amandes*), and bake it in a sharp oven: this *timbale* may be made and flavoured with any of the articles named for the *Timbale de riz;* the nouilles alone making the difference, but less milk must be used, as the rice swells more.

Timbale de Vermicelle aux Citrons—(With Vermicelli and Lemon Peel).

Put into a stewpan two quarts of milk; when it boils, put into it ten ounces of vermicelli slightly broken, six ounces of sugar, on which the rind of a lemon has been rubbed, four ounces of fresh butter and a grain of salt; when the vermicelli is perfectly swelled, add four ounces of macaroon biscuits pounded, two eggs, and four yolks, stir it gently and mix with it two whites of eggs whipped, and four spoonsful of whipped cream: have the *timbale* mould sheeted as before; put the preparation into it; bake it and serve as above directed; if for a vermicelli cake, line the mould with bread crumbs, which is the only difference: the *timbale* of semolina is prepared the same way, using eight ounces of it; as also of sago, using ten ounces of it; and of potato flour also.

Timbale de Pommes de Terre au Zeste de Bigarades—(Of Potatoes flavoured with Seville Orange Peel).

Roast in the cinders twenty-five potatoes, skin and trim off all the scorched parts, leaving nothing but the hearts of the potatoes; weigh two pounds of them, and pound them with four ounces of fresh butter,

six ounces of pounded sugar, four ounces of bitter macaroons, and a grain of salt; when perfectly pounded, add two eggs, four yolks, one ounce of candied orange-flowers chopped, two whites of eggs whipped, and four spoonsful of whipped cream; work this mixture well, take it from the mortar, put it in the *timbale*, and give it an hour and a half baking in a quick oven; for the *gateau de pommes de terre*, glaze the mould instead of sheeting it; the *timbales* of vermicelli, semolina, sago or potatoes may be made with the addition of raisins, currants, pistachios, bitter and sweet almonds, filberts, the rind of orange, lemon, Seville orange, &c., following the process directed for each of the *timbales* of rice.

Gateau de Riz aux Rognons—(Rice and Veal Kidney Cake).

Take a cold roasted veal kidney, and remove the small fibres within it, chop it small and mix it with any of the preparations described for the preceding *timbales;* you may if you wish suppress the raisins, or the pistachios, if the preparation is as directed for either of these articles; but these fruits agree well with the small pieces of the kidney, and render the *entrêmets* more agreeable; butter the mould lightly, and strew bread crumbs within it, pour in the mixture, and bake it as the *timbale;* or in place of bread crumbing the mould, it may be glazed with fine sugar, as directed for Savoy biscuits, and the colour is clearer, but it is more dangerous in the baking: the only difference between the *gateau* and the *timbale* is, that the latter is sheeted with *pâte fine*, and the mould for the former is strewed with bread crumbs.

Gateau de Pithiviers aux Avelines—(Pithiviers (a town in France,) Cake with Filberts).

Skin and perfectly pound eight ounces of filbert kernels, to which add six ounces of pounded sugar, four ounces of fresh butter, two ounces of bitter macaroon biscuits, four yolks of eggs, and a grain of salt; the whole well beaten, add four spoonsful of whipped cream; make half a pint of flour into puff paste, roll it eight times; divide it in two parts, one part being two-thirds of the whole: roll it out, and cut it round, nine inches in diameter; fold up the trimmings with the other piece, and roll it out round, seven inches wide, lay it on a baking sheet, wet the edges of it, and spread the preparation on it very even, leaving about the breadth of a finger round the edge of the sheet; then cover the preparation carefully with the larger sheet, which press all round, to stick close to the other sheet, to prevent the preparation escaping during the baking; notch round the edge with the point of a knife, and on the top, having egged it, trace a rose or star, &c.; put it in a quick oven, and when coloured, draw it near the mouth, that the paste may be done enough without being too highly coloured; after three-quarters of an hour baking (which is necessary that the paste may become crisp, otherwise these cakes are not good eating), sift pounded sugar over it, and glaze with a salamander, or serve without glazing. In the same manner seven ounces of sweet, and one ounce of bitter almonds (pounded with a little white of egg to prevent them becoming oily) may be prepared for the *gateau de pithiviers aux amandes amères:* do not glaze, but, when cold, sift sugar over it.

Gateau de Pithiviers au Cedrat—(Flavoured with Citron Peel).

Pound half a pound of sweet almonds, add to them five ounces of sugar, on which the rind of a cedrata has been rubbed, four ounces of fresh butter, one ounce of preserved citron cut in fillets, two ounces of bitter macaroon biscuits, a grain of salt, four yolks of eggs, and four spoonsful of whipt cream; finish as above.

Gateau de Pithiviers à la fleur d'Orange pralinée—(With Orange-Flowers Candied).

Pound eight ounces of sweet almonds, add six ounces of sugar, four ounces of butter, two ounces of bitter macaroons, one ounce of candied orange-flowers chopped, a grain of salt, four yolks, and four spoonsful of whipped cream; finish as above.

Gateau de Pithiviers au raisin de Corinthe—(With Currants).

Pound half a pound of almonds; add four ounces of sugar, four ounces of butter, four ounces of currants well picked and washed, two ounces of bitter macaroons, a grain of salt, four yolks of eggs; mix these well, and add four spoonsful of whipped cream; finish as above: for the *gateau au raisin muscat*, replace the currants with four ounces of raisins stoned; finish as usual.

Gateaux de Pithiviers aux quatre Fruits—(With the flavour of four Fruits).

Rasp on a lump of sugar a fourth part of the rind from the half of a lemon, the same from a Seville orange, a cedrata and a sweet orange; complete with this and other sugar, the weight of six ounces; the other ingredients are as before, with the usual preparations.

Gateau de Pithiviers aux Rognons—(With Veal Kidney).

Chop small the half of a cold roast veal kidney, and with the rind of a lemon chopped, mix it with the ingredients as above, which prepare and bake in the customary manner.

Gateaux de Pithiviers à la Moelle et à la Vanille—(With Marrow and Vanille).

Chop fine four ounces of beef marrow, mix it with eight ounces of pounded almonds: six ounces of sugar with which a stick of vanille has been pounded and sifted, two ounces of macaroons, a grain of salt, four yolks of eggs, four spoonsful of cream whipt, and follow the process described above.

Gateau de Pithiviers Anglo-Français.

Put into a stewpan eight ounces of pounded almonds, four ounces of beef marrow, chopped very fine, two ounces of pounded sugar, two ounces of bitter macaroons, two ounces of currants, as many raisins, one ounce of citron chopped, half an ounce of candied orange-flowers, a grain of salt, four yolks of eggs, a glass of good sherry, and a quarter of a nutmeg grated; blend these well, roll out the paste as before, but on the edge of the bottom sheet lay a small thin band, in the way directed

for the *tourte d'entrêmets* (which see), that the liquid from the preparation may be retained during its baking; fill it with the preparation, and cover it as the above; bake and finish as usual.

Gateau Anglo-Français aux Pistaches et aux Avelines.

Pound six ounces of filbert kernels, mix them with six ounces of sugar pounded, four ounces of fresh butter, two ounces of bitter macaroons, half an ounce of candied citron, a good pinch of candied orange-flowers, half of a stick of vanille chopped fine, four yolks of eggs, a glass of Madeira wine, a quarter of a nutmeg grated, and a grain of salt; the whole well mingled, add four ounces of whole pistachios, and finish as before.

Gateaux Fourrés de Crême au Café Moka—(Cakes filled with Coffee Cream).

Having formed a round sheet of paste, nine inches in diameter, moisten the edges, and lay on it a small band, half an inch wide, and one-third of an inch thick; pour into this cake the *crême patissière au café Moka* (which see), and finish the cake as those above; the *gateaux fourrés* may be filled with any of the *crêmes patissières* described, or with any of the preparations used for the timbales of rice, vermicelli, chestnuts, &c., one-half of the preparation sufficing.

Gateaux Fourrés de Marmalade de Pêches—(With Peach Marmalade).

The cake being formed as above, but without the band (which is all the difference), fill it with peach marmalade: the marmalade of apricots, quinces, pears, apples, pine-apples, gooseberries, &c. are made the same, glazing the cakes in the oven, or, when cold, sifting sugar over them.

Gateaux Fourrés à la d'Artois—(The Title of one of the Royal Family of France).

Mix four spoonsful of apricot jam, with four spoonsful of apple marmalade, add two spoonsful of butter made warm, mingle them, and finish the cake as before.

Gateaux Fourrés à la Parisienne—(Parisian fashion).

Peel and quarter twelve pippin apples that are ripe, boil them until half-done only, over a slow fire, with four ounces of fresh butter, four ounces of pounded sugar, on which the half of a lemon or orange has been rasped; when the apples are again cold, make a sheet of paste, the same as for the *gateaux de crême au café*, with a band, and range the apples within it, preserving the quarters that are the most entire, to lay at the top, forming a dome: roll out a sheet of puff paste, and having wetted the top of the band, cover it with the sheet, that the cake may resemble the *tourte d'entrée;* press it down on the band to join them together, but not so as to press it out: egg the surface of the cake with white of egg, and strew on it sugar in grains, as also pounded sugar, and mask it perfectly; put it to bake for an hour in a slow oven, that the paste may be thoroughly done; serve it hot, and of a good colour.

Gateau à la Parisienne aux Pommes et au Raisin—(With Apples and Currants).

Peel and quarter twelve pippins, cut each quarter in four pieces, *sautez* them in a stewpan, with four ounces of fresh butter, two ounces of sugar, on which half the rind of an orange has been rubbed, two spoonsful of apricot jam, and four ounces of currants well washed; simmer over a slow fire, for ten minutes, and leave it to cool; finish the cake as the last, egging it only, without putting any broken sugar over it; bake it, and when thoroughly done, leave it to cool; whip two whites of eggs very firm, and mix three ounces of pounded sugar with them, with which mask the top of the cake, and sift fine sugar over it; when this is melted, strew on the dome only sugar in grains mixed with currants, washed and dried; form round the dome, or rather on the band, a border of small meringues, mask them with fine sugar, and give them a fine bright colour in the oven; serve on leaving the oven; for the *gateau au raisin muscat*, use six ounces of raisins instead of the currants.

Gateau à la Parisienne aux Pommes et Pistaches—(With Apples and Pistachios).

Skin and divide as above twelve pippins, sweat them the same, with two ounces of butter, four ounces of sugar, on which the rind of half a lemon has been rubbed, three ounces of whole pistachios skinned, and two spoonsful of apricot jam; when the preparation is cold, finish the cake as above; masking it the same, and placing round the edge a border of small meringues; sift fine sugar over them, and strew on the dome sugar in grains, and pistachios cut in six pieces, mixed together, and place a pistachio in the centre of each meringue; bake the cake in a slow oven, and serve of a fine bright colour. In this manner may also be made cakes of pears of all kinds, quinces, and other apples: this cake can receive the form of a hedgehog *(en herisson aux pistaches)*, by cutting four ounces of pistachios, in four fillets each, and when the cake is covered with the meringue, the fillets are stuck regularly over it, and the cake dried only, that it may be kept white.

Gateau à la Parisienne aux Abricots.

Peel fifteen ripe apricots, quarter them, and toss them up without putting them over the fire, with two ounces of butter warmed, four ounces of fine sugar, on which the bloom of a lemon has been rubbed; break the stones, skin and divide the kernels, which mix with the fruit; then arrange them carefully in the cake, which must be prepared and finished as the preceding; proceed in the same manner with peaches and nectarines, plums of all kinds, cherries, strawberries, currants and gooseberries.

Flan de Pommes au Beurre et au Cedrat—(Flan of Apples with Butter and Citron).

Pare and quarter twelve fine pippins, put them in a stewpan with four ounces of butter, four ounces of sugar, on which half a lemon has been rubbed, simmer them until half-done, and leave them to cool; during this time, mix a pint of flour into *pâte fine*, rather firm (see that

article), work it, and roll it out, eleven inches in diameter; then build up the sides of the sheet, two inches in height, which will leave the *flan* seven inches broad, set it on a small baking-sheet, pinch and give it a neat decoration round the sides; place the apples that are most done at the bottom, pour upon them the syrup in which the apples were passed, and lay neatly on the top the twenty-four quarters that were reserved; put a band of buttered paper round, and set it in a quick oven for three-quarters of an hour; take off the paper, wet the crust, and sift sugar on it, which glaze with the salamander; when serving, mask it with some spoonsful of apple, apricot, or currant jelly, or simply with a sugar syrup, and serve hot; if for cold, put no butter in it: with peaches, nectarines, and apricots, proceed in the same manner.

Flan de Pommes à la Portugaise—(Of Apples, Portuguese manner).

Take thirty apples, remove the cores from ten of an equal size, turn them round, and dress them in a light syrup of six ounces of sugar (but leave them somewhat firm); peel and cut small the remaining apples, and melt them in the syrup the whole apples were done in; chop and add the half of the rind of an orange, and stir the apples continually, that they may not catch; when boiled to a firm marmalade, rub them through a sieve, and add two spoonsful of apricot jam to them; build a crust as in the last article, but higher; put four spoonsful of the marmalade into the *flan*, place on this the turned apples, the cores being filled with apricot jam; fill up the *flan* with the remaining marmalade, but so arranged as not totally to hide the whole apples; set the *flan* in a quick oven for three-quarters of an hour, with a buttered paper round it; then glaze it as above, and when serving, hot or cold, mask it with some spoonsful of apple jelly, apricot, or quince jam, or syrup of cherries; on the centre of each apple place a preserved cherry or green grape; proceed in the same manner with all other apples or pears in general; two ounces of butter may be added to the marmalade.

Flan aux Cerises de Montmorency—(Of Cherries).

Take the stalks from three pounds of cherries, put them in a preserving pan with twelve ounces of sugar, when nearly done, drain them on dishes, pass the syrup through a silk sieve, and reduce it to the point, which is easily known by its attaching itself to the fingers; then put to it one-fourth of the cherries, with the juice that has drained from them, reduce it again until it forms *la nappe* (falls in sheets from the spoon), and take it off; the *flan* being ready, as usual, put into it the drained cherries; set it in a quick oven, and after three-quarters of an hour baking, wet and glaze it as directed above; when serving, lay on the top the cherries that are boiled in the sugar, with the syrup; bigaroons and other cherries may be thus dressed.

Flan de Prunes de Reine Claude—(With Greengages).

Separate in half fifty firm plums, roll forty of them in four ounces of sugar, build a *flan* three inches high, and lay the forty plums as close as possible within it, surround with paper, and bake as usual; whilst in the oven, boil the remaining plums in a quarter of a pound of sugar and a little water; drain and reduce the syrup as in the last

article; be careful that the plums do but blanch in the syrup, and are kept whole; other plums may be thus dressed, always reserving some for the top.

Flan d'Abricots glacés—(With Apricots)

Is the same process as above, using thirty apricots; nectarines and peaches are the same.

Flan de Crême patissière—(With Cream or Custard).

The *flan* being built as above, surround it with paper four inches high, and fill it with a good *crême patissière* (see that article), but not putting so much butter to it; after three-quarters of an hour's baking, take off the paper, and glaze the crust, throw fine sugar on the top of the cream, and glaze it with the salamander; any of the preparations under the title of *crême patissière* may be used for the *flans;* as also, the one-half of the preparations under the title of *timbales* of rice, vermicelli, sago, &c.: again, the preparations for the *talmouses*, *darioles*, *ramequins*, the *flans Suisse*, and *Milanaise* may be employed; and by baking the crust separately, it may afterwards be filled (but only half way up) with the preparations for *soufflés* or *fondus* (see the articles required).

Tourte d'Abricots glacés—(Apricot Tart).

Make a tourte as directed for the *gateaux fourrés* (see that article), placing also the band of puff paste, but larger and thicker, and bringing one end over the other at least two inches, that a bad effect may not be created by the baking, and cutting those ends with a slope or bias at the joint, that it may not be thicker than the other parts; wet the joint with egg, to cause it to adhere closely together, and by the same means fix the remainder of the band; strew fine sugar at the bottom of the tart, and lay in it, in a circle, twenty-four quarters of apricots, which have been tossed up with four ounces of pounded sugar (be careful that no sugar falls upon the band, as it would blacken in baking); egg the top of the band, and set it in a quick oven; after ten minutes, observe if the band rises equally, if not, detach quickly, with a knife, the part that is compressed, and replace it in the oven, when done, sift sugar over the tart, and glaze with the salamander; boil afterwards, with four ounces of sugar and half a pint of water, eight of the reddest and ripest apricots; drain them on dishes, take off their skins, and reduce the syrup to a jelly: break the stones, skin the kernels, place the apricots neatly in a circle, with their reddest sides outwards, place the kernels also, but do not mask with the syrup till the moment of serving: proceed in this manner for the *tourtes* of fruits in general, filling the *tourte* with one-half of the fruit and dressing the other half in syrup to lay on the top. The bands can be formed without joints thus; roll out the paste ten or twelve inches square, lay on it a stewpan cover seven inches wide, cut, and flute the paste of the size of the cover; then take a smaller cover two inches less, cut the paste, leaving the band one inch wide; fold it double, the easier to fix it: this mode is preferable, as being more secure than the joined bands.

Vol au vent garni de Pêches—(Vol au vent of Peaches).

Prepare a *vol au vent* as directed in the second article for puff paste (see Part IV.); clean it out, and replace it for some minutes in the oven to dry, sift sugar round and upon it, and glaze with a salamander; take eighteen ripe peaches, cut them in halves, boil them in a syrup of six ounces of sugar, drain, peel, and place neatly in the *vol au vent* the twelve pieces that are least coloured, and on those place the remaining pieces with the kernels here and there; at the moment of serving mask it with the syrup reduced as usual: this mode of serving fruit in a *vol au vent* is excellent; but there is a difficulty in baking the *vol au vent*, for if emptied before it is perfectly done, it will fall immediately; and on the other hand, if it be too much done, it is not easy to glaze it. The *vol au vent* may be served with every variety of fruit prepared as above, but the humble *tourte d'entré* is preferable.

Tourte de Marmalade d'Abricots pralinés—(Tourte with Apricot Marmalade and Filberts).

Make the bottom of this *tourte* as directed for the *tourte d'Abricots* (which see); cut another sheet very thin, and cut it according to your idea (in a kind of open work); spread a pot of apricot-jam on the bottom sheet to within two-thirds of an inch of the edge, which moisten, and lay the cut sheet upon the jam, and press it round that it may adhere to the under-sheet; egg slightly the paste which covers the jam only; throw upon it two ounces of filbert kernels chopped fine and mingled with two ounces of sugar and the eighth part of the white of an egg; afterwards wet the *tourte* all round, and lay on it a band as described before (see *Tourte d'Abricots*); egg the top of it, and put the *tourte* in rather a quick oven; if the kernels become too quickly coloured, cover them with a doubled sheet of paper; when done, glaze the *tourte* as usual; if filberts are not approved of, decorate the tart thus: roll out a very thin sheet of puff paste, flour it and double it, cut it in small strings one-sixth of an inch wide, and lay those strings across the tart, forming small diamonds, press their ends on the edge of the tart previously egged; the strings must be nine or ten inches long: all sorts of preserved fruits may be thus disposed.

Tourte à la Moelle pralinée—(With Marrow and Filbert Kernels baked).

Having formed the tart with a band, as for the *tourtes* for fruits, fill this with a good *crême patissière* with beef marrow (see that article); strew upon the cream two ounces of filbert kernels chopped and mixed with two ounces of sugar and a little white of egg; egg the top of the band lightly; bake, and serve as usual.

Tourte aux Rognons de Veau et aux Pistaches—(With Veal Kidney and Pistachios).

Chop small a cold veal kidney, having removed all the fibrous parts; mix the size of an egg of the fat with it, which then mingle in the quantity of the cream described under the title of *Crême Patissière au Citron* (see that article), with the addition of two ounces of pistachio kernels skinned, and a spoonful of sugar; egg, and bake as usual;

serve hot. The cream may be masked with almonds as above, or served without the pistachios.

Tourte de Crême aux Epinards et Pralinée—(With a Cream with Spinach and Filbert Kernels).

Pick, wash, and blanch two large handsful of freshly-gathered spinach, chop it very fine, put it in a stewpan with three ounces of fresh butter over a moderate fire, stirring it continually till it dries, add four spoonsful of *crême patissière*, a gill of double cream, three ounces of pounded sugar, two ounces of bitter macaroons pounded, a pinch of candied orange-flowers, and a grain of salt ; mix the whole, and put it in a *tourte*, formed as directed for *Tourte d'Abricots* (which see) ; mask the top of the tart with filbert kernels prepared as above; finish, and serve as usual: this *tourte* with spinach may also be made with the kidney or marrow added ; the cream also is sometimes rubbed through the tammy; any of the *crêmes patissières* described may also be used, proceeding as above directed, and if it may be wished to serve them as *tourtes soufflées*, add three whites of eggs whipped, and serve immediately on leaving the oven.

Tourte de Crême à la manière Anglaise—(With a Custard, English manner).

Prepare the *tourte* as usual, make half of the preparation of the ordinary *crême patissière*, but rather firm, mix with it two ounces of currants washed, two ounces of raisins stoned, one ounce of preserved citron cut in dice, half an ounce of candied orange-flowers, half of the rind of a lemon rubbed on a lump of sugar, the quarter of a nutmeg grated, and a glass of sherry; when well mingled fill the *tourte* and finish as usual.

Petits Gâteaux aux Pistaches glacés—(Small Cakes with Pistachios glazed).

Give four rolls to some trimmings of puff paste, if you have them, otherwise make a pint of flour into puff paste, but not too light, give it ten rolls; roll it as thin as possible in two equal-sized sheets, about thirteen inches long and eight inches wide ; wet a baking sheet slightly that is large enough to hold one of the sheets, which lay upon it, and upon the sheet spread some *crême patissière aux pistaches* (which see); when cold, spread it very even, and leave half an inch at the edge without any, which egg, and folding the other sheet round the rolling-pin, begin by fixing it to the wetted edge, gradually unrolling it: cover thus the preparation, pressing the edges together to retain the cream during its baking; egg the top lightly, and with the point of a knife make a straight line in the centre of the sheet, but not too deep, lest the sheet divide there; trace three other lines on each side of the first, one inch and a half apart: then trace another line across the centre, and one other on each side of it, three inches apart, thus making twenty-four small cakes of the same exact size; put them in a sharp oven, and when the bottom is of a fine red colour, sift sugar on the top, and glaze in the usual manner; when they are cold, divide them by the lines described, and trim them; they may be formed in diamonds, or round, or in half moons, tracing them with a knife, after having marked them with the

patty cutter (reversed); to make them with filberts or almonds, chop three ounces of either, and mix them with one ounce of fine sugar, and a little white of egg; spread them over the cakes, having wetted them with white of eggs, throw sugar over the almonds, mark them in whatever shape may be wished, put them in a moderately heated oven, and when done, and again cold, cut them out; or they can be made with sugar in grains only; proceed in like manner to fill the cakes with any other of the *crêmes patissières* described.

Petits Gâteaux fourrés de Riz au Raisin de Corinthe—(With Rice and Currants).

Prepare two sheets of puff paste as above directed; fill them with one-half of the preparation of the *timbale* of rice and currants (which see), or any of the other preparations of rice; finish as in the last article.

Petits Gâteaux fourrés à l'Anglaise—(English manner).

The sheets being prepared as above, garnish them with the preparation of the *tourte à l'Anglaise* (which see), and finish as above; as also for the cakes with *crême aux epinards* (see *Tourte de Crême Patissière aux Epinards*) before described.

Petits Gâteaux fourrés de Marmalade d'Abricots—(With Apricot Jam).

Garnish the sheets with a pot of apricot jam as directed, and trace the lines as for the *gâteaux aux pistaches;* decorate their centres by cutting them like an ear of corn, cutting through the paste, that, when baked, the cuts may open, which will produce a good effect; or being masked with filberts or almonds, bake and finish as above; proceed in the same manner with any other sweetmeats.

Petits Gâteaux fourrés de Groseilles Rouges—(With Red Currants).

Pick two pounds of red (or white) currants, mix them with half a pound of pounded sugar, garnish the sheets immediately with them, and finish as usual.

Petits Gâteaux fourrés de Fraises ou Framboises—(With Strawberries or Raspberries).

Pick a pottle of strawberries (or raspberries) mix them with six ounces of pounded sugar, and finish as before; the paste should be very thin.

Petits Gâteaux d'Abricots glacés—(With Apricots glazed).

Roll out a sheet of the same dimensions as above, and spread upon it a pot of apricot jam; bake in a mild oven, and when cold cut it as you wish; quince marmalade is excellent in these cakes; apple marmalade with a quarter of a pot of apricot jam, and the half of the peel of a lemon chopped and mixed with it, is also good.

Petits Gâteaux de Pommes aux Pistaches—(With Apples and Pistaches).

Roll out a sheet of paste as in the last article; spread the apple marmalade upon it, and when baked, mask the surface thinly with a little apricot jam, and scatter over it four ounces of pistachios cut in fillets; replace it in the oven for some minutes that the apricot jam may set; when cold, cut the cakes in the usual shapes.

Petits Gâteaux de Pommes Bandees (With Apple Marmalade, stringed).

When the sheet is garnished with the marmalade of an equal thickness, lay small round bands crosswise, at a quarter of an inch apart, mark the form of the cakes, put them in a mild oven, and when the paste is done underneath, cut them as directed above.

Gâteaux de Pommes Pralinés—(With Apples and Almonds)

The marmalade being spread, cover it afterwards with almonds cut in fillets and mixed with sugar and white of egg, press them down gently, sift sugar over them, and bake in a mild oven; when done enough and cold, cut them in the usual manner.

Petits Gâteaux de Pithivièrs Pralinés—(Small Pithiviers Cakes).

The sheet being prepared as usual, mask it with the preparation for the *gateaux de Pithivièrs* (which see), and finish with almonds and sugar as in the last article.

Gimblettes d'Abricots aux Avelines—(Gimblettes of Apricots and Filberts).

Roll out two sheets of paste like those above, but make them thirteen inches square, spread a pot of apricot on one, and having covered it with the other, cut the *gimblettes* with a round patty cutter two inches wide, and then with a smaller, two-thirds of an inch wide, cut out their centres; egg them neatly, and lay the egged side down on four ounces of filberts chopped, and mixed with two ounces of pounded sugar and a little white of egg; then arrange them on a baking sheet, throw pounded sugar over them, and bake them of a fine colour in a mild oven, and serve hot or cold: they may be formed of all possible shapes.

Gimblettes de Prunes aux Amandes—(With Marmalade of Plums and Almonds).

Use marmalade of plums in place of apricots; and almonds in place of filberts; the process is the same.

Gimblettes de Pêches aux Pistaches—(With Peach Marmalade and Pistachios).

Use a pot of peach marmalade as above directed; cut and bake them as usual; put into a small bason four ounces of sugar sifted through a silk sieve, and nearly half of the white of an egg; beat this mixture and mask the cakes with it; to what may remain of the icing add a little more white of egg, and roll four ounces of pistachios whole into it, the pistachios being thus slightly covered with sugar, place them in a border on the gimblettes, and replace them in the oven, till the icing receives a colour but scarcely perceptible; if a fine lively green is required, chop the pistachios small and scatter them over the cakes, having first masked them with the icing as before, and set them for a few moments in the oven to dry; or when they are thus masked scatter sugar in grains over them instead of pistachios; or the cakes may be glazed with caramel and dipped into chopped pistachios, or currants mixed with sugar in grains, or the sugar in grains singly.

Petits Vols au Vent à la Chantilly et à la Violette—(Small Vols au Vent with Violet Cream).

Give six and a half rolls to a pound of puff paste, roll it one-eighth of an inch thick; then with a fluted patty-cutter two inches wide, cut out thirty pieces, which afterwards form into rings, by cutting out the centre with a cutter, one inch and a quarter wide; with the remaining paste, cut with the larger cutter, the same number of pieces; egg the tops of these last, and lay on each of them one of the rings very evenly; press them gently to stick them together, lay them on a baking sheet, egg them and set them in a quick oven to bake; when nearly done, sift sugar over them, and glaze them as usual; trim them at the bottom, if necessary, and, when serving, fill them with violet cream whipped, or with any sort of sweetmeat.

Petits Vols au Vent glacées au gros Sucre garnis de Fraise—(Glazed with Sugar in Grains and Strawberries).

Make small *vols au vent* as above, but do not glaze them; boil four ounces of sugar to a caramel, dip the tops of them gently into it, and afterwards into sugar in grains; pick a small basket of strawberries; take about a quarter of them (the ripest), and rub them through a tammy; add three ounces of sugar to what remains from the glazing of the cakes, and when boiled nearly down to a caramel, put in the juice of the strawberries, skim it, and when it begins to attach itself to the fingers, take it from the fire; when ready to serve, fill the *vols au vent* with the strawberries, which have been washed (but not if it can be avoided), and mask them with the syrup: in the same manner proceed to fill them with raspberries, or red or white currants from which the pips are withdrawn.

Petits Vols au Vent Printaniers—(Of a Green Colour).

Glaze the *vols au vent* as the last with caramel, and dip them into chopped pistachios; when serving, fill them with whipped vanille cream, and in the centre of each, place a fine pine or other strawberry, or they may filled with any of the creams whipped, as described under the title of *Crêmes Fouettées.*

Petits Vols au Vent à la Crême Plombière et au Café— (With Coffee, Cream iced).

Glaze them as before with caramel, and dip them into chopped pistachios, and broken sugar mixed; when serving, fill them with *crême plombière* of coffee, which, that it may not lose any particle of its richness, keep in the ice until the last moment: they may also be filled with any other of the *crêmes plombières* (which see).

Petits Vols au Vent au Fromage Bavarois et aux Abricots—(With Apricot Cream).

Pick and wash two ounces of currants, and dry them before the fire, mix with them two ounces of sugar in grains; dip the *vols au vent* prepared as the preceding into caramel, and then into this mixture; when about to serve, fill them up high with the *fromage Bavarois* of apricots (which see), or any other of the articles under that title.

Petits Vols au Vent garnis de Gelée Fouettée—(With Whipped Jelly)

Glaze them with caramel sugar as before, and mask them with red or white aniseed, fill them with whipped jelly, making only half the preparation described under that title (which see). These *vols au vent* may also be filled with any of the iced creams, *crêmes à la Française*, jellies of any fruits or liqueurs, *crêmes patissières*, but to render this last more agreeable, this cream should be made at the moment of serving only, pouring it while hot into the *vols au vent*, which should be kept warm, so that this excellent entremets is always eaten with pleasure. "I give," says M. Carême, "the preference to these small cakes, because the puff paste being well made and well baked renders this pastry very agreeable eating, being crisp and having the advantage of being light and of easy digestion; on the other hand, the crust is very thin, and its interior contains a greater portion of garniture than any other cake that I am acquainted with: this excellent dish is also one of the most delicate."

Petits Puits d'Amour aux Pistaches — (Fountains of Love, with Pistachios).

The cases are made as the *vols au vent* last described; when baked and again cold, trim the bottoms, glaze the tops with caramel and dip them immediately into chopped pistachios; this done, clean out the interior, that it may contain sweetmeats of any description, with which fill them, and place in the centre a fine strawberry or preserved cherry, which being surrounded with pistachios produces a good effect.

Petits Puits d'Amour au gros Sucre—(With Sugar in Grains).

Proceed as in the last article, but mask them with sugar in grains, in place of pistachios, and place in the centre a fine grape, cherry, or strawberry; the cakes may be filled with any kind of cream or sweetmeat and be made either square, oval, or diamond shape; or they may be glazed in the oven; or masked with a mixture of currants, or pistachios with broken sugar, or red or white aniseeds.

Petits Gateaux en Mosaique—(Cakes, with a Mosaic Ornament).

They are thus called, because an open mosaic work is their ornament; this mosaic is round, two inches in diameter, engraved in wood, and composed of lines the twelfth of an inch in depth, and the same in width, and placed at one-sixth of an inch from each other, so that by crossing them a diamond-shaped trellis-work is formed, the lines all terminate in a circular band surrounding it, one-sixth of an inch in depth and width; the lines are triangular, and are thus formed by the shape of the instrument used in engraving them: this detail is given, that any one may be able to engrave them by this exposition. To use them, roll out a sheet of paste (*pâte à dresser*, see Part IV.), cut thirty small sheets with a cutter, two inches wide, dust the paste and the mosaic board lightly with flour, press the paste on the engraving to embed it perfectly, and then pass a thin knife between the paste and the board; then with the point of a knife raise one part of the border of the mosaic, and with the fingers separate it from the board, and it will be found marked with the perfect impression of the engraving; proceed thus for the whole of them. Roll out a sheet of puff paste (giving it

six rolls), to about one sixth of an inch in thickness, cut it with a fluted cutter two inches wide, lay thirty of them on a baking sheet slightly wetted, wet the edges of the paste, and in the centre of each piece, lay the fourth part of a spoonful of apricot, peach, quince or pine apple jam, spread the jam very even, and cover it with one of the mosaics, which press round the edges to fasten it together, that the jam may be retained beneath it; egg them neatly, and put them into a quick oven until of a fine colour; mask them with syrup of apples, currants, cherries or grapes, and serve cold; or make them into *mosaiques au sucre rose*, thus, boil four ounces of sugar to a caramel, to which add a slight infusion of cochineal, or rouge, and with it glaze the tops of the mosaiques.

Mosaiques aux Pistaches—(With Pistachios).

Pound four ounces of pistachio kernels, and beat up the fourth part of a pot of apricot jam with them, prepare the *mosaiques* as above, and fill them with this preparation; when baked, glaze them with caramel (without cochineal), and as they are taken up from the sugar, roll the edges on pistachios chopped, forming a green circle round them.

Mosaiques aux Avelines et au Gros Sucre—(With Filberts and broken Sugar).

Use four ounces of roasted filberts in lieu of the pistachios, having glazed the *mosaiques* with caramel, dip the edges into sugar grains, so as to form a border round them. To make them *aux amandes amères*, pound one ounce of bitter almonds, with three ounces of sweet, and proceed as in the last article.

Tartelettes Mosaiques à la Marmelade de Pêches—(With Peach Marmalade).

Make thirty mosaiques as above directed; sheet thirty tartlet moulds with puff paste of ten rolls, one twelfth of an inch thick; fill them with peach jam; wet the edge all round slightly, and place on it a mosaique, sticking it to the border; bake them in a quick oven; when taken from the oven, mask them with a plain syrup, or a syrup from any sweetmeat: in the same manner make tartlets of apricot, pine-apple, quince or any other jam; they may be glazed with caramel, red, white or brown.

Tartelettes Mosaiques de Cerises Confites—(With Preserved Cherries).

Drain two pots of preserved cherries, and having sheeted the tartlet moulds, fill each with eight or nine cherries, cover them as above with a mosaique, egg and put them in the oven, when done pour over them some of the cherry syrup; preserved green grapes may be thus used.

Tartelettes Mosaiques aux Pistaches glacées—(Glazed, with Pistachios).

Chop six ounces of pistachio kernels when skinned, and mix them with a pot of apricot jam, fill the tartlets with this; cover and finish as above; glaze with caramel and strew over them two ounces of pistachios chopped fine.

Tartelettes Mosaiques aux Avelines glacées—(Glazed with Filberts).

Pound eight ounces of filbert kernels, which mix with a pot of apricot

jam, finish the tartlets in the accustomed manner, glaze them and dip them in sugar in grains; by thus using three ounces of sweet, and one ounce of bitter almonds, and proceeding as above, you prepare the *tartelettes aux amandes amères.*

Tartelettes Mosaiques glacées au Raisin de Corinthe—(Glazed, with Currants).

Wash eight ounces of currants, mix them with a pot of apricot jam, and finish as usual, glaze afterwards with caramel and strew on them currants that are well dried, or they will not adhere.

Tartelettes Mosaiques de Pommes pralinées à la Vanille—(Of Apples, with Almonds baked).

Peel twelve pippin apples, boil them with four ounces of sugar, and half of a stick of vanille chopped fine; the marmalade being reduced close, leave it to cool, and mingle two spoonsful of apricot jam with it, fill the tartlets with this, and cover them with the mosaics: egg them, and then strew over them four ounces of sweet almonds chopped, and mixed with two ounces of pounded sugar, and the eighth part of the white of an egg; press these almonds neatly upon and round the tartlets, then sift sugar over them and put them into a gentle oven until they are coloured above and below; four ounces of filbert kernels may also be thus used; and all the various tartlets above described may thus be served; or again, whip a small quantity of white of egg, and mix it with some fine sugar, spread this over them, sift sugar on them, and scatter upon it sugar in grains, chopped pistachios or currants mixed with sugar in grains.

Petits Gâteaux renvérsés à la Gelée de Groseilles—(Turnovers with Currant Jelly).

Roll out a sheet of puff paste of seven rolls (see Part IV.) about the twelfth of an inch thick, cut it with a patty-cutter two inches wide, wet them slightly and double them over, pressing the top with the end of the finger; range twenty-four of them on a baking sheet slightly wetted, lay them two inches apart, egg them, and put them into a quick oven, and when done, sift sugar over and glaze them; when ready to serve, place on each of them a fillet of currant or apple jelly, cut about one twelfth of an inch in thickness.

Petits Gateaux renversés glacés aux Pistaches—(Glazed with Pistachios).

Make them as the above; boil four ounces of sugar to a caramel, dip the tops of the cakes gently into it, and as they are raised from the pan, strew on them pistachios cut in fillets; or sugar grains, or currants, or pistachios mingled with sugar in grains; or they may be glazed in the same manner, with rose, saffron-tinted, or caramel sugar.

Canapés garnis d'Abricots—(Canapé, a curtain; with apricot jam).

Give seven and a half rolls to a sheet of puff paste, roll it out in a

piece three inches wide and a quarter of an inch in thickness, cut it in strips a quarter of an inch wide, range fifty of these on a baking sheet, two inches apart, placing the side that is cut downwards (do not egg them), bake in a quick oven, and when of a fine colour, sift sugar over and glaze them; take them from the sheet the instant they are done, spread apricot jam neatly on them, and dish them in a circular border.

Canapés aux Pistaches garnis de Gelée de Pommes—(With Pistachios, and garnished with Apple Jelly).

Make them as the above; when glazed, whip a white of egg and mix it with two ounces of fine sugar; cover neatly the edges of the *canapés* with it, and strew on it pistachios finely chopped; thus prepared, place them for two minutes only in the oven, and when again cold, garnish the centres with apple jelly; or bordering them with sugar in grains, fill the centre with currant jelly or other sweetmeats; or they may be iced with any coloured icings.

Petits Gateaux d'Abricots—(Small Cakes with Apricot Jam).

Give seven rolls to three quarters of a pound of puff paste, roll it out one-twelfth of an inch thick, and fifteen inches long; lay upon it in six places, two inches from the edge, and about two inches from each other, the fourth of a spoonful of apricot jam; wet the paste slightly round the jam, and turn the edge of the sheet over, two inches in width, pressing it round the marmalade, that it may be retained within it; then cut them with a fluted cutter, two inches and a half wide, forming a half circle, and making them two inches wide and two inches and a half long; make twenty-four of them; range them on a baking sheet slightly wetted, two inches apart, egg and bake them in a sharp oven; when nearly done, sift sugar over and glaze them. The *petits livrets* (small books) of apricots are the same, but cut oblong, two inches and a half long by an inch and a half wide, and finished as above; and these again, if washed with white of egg and broken sugar thrown upon them, and baked in a moderate oven, are called *feuillantines* (from *feuille*, a leaf); they may also be filled with any other marmalade, or with any of the *crêmes patissières*.

Petits Canelons glacés et garnis de Gelée de Pommes—(From Canelle: Cinnamon).

Give ten rolls to about half a pound of puff paste, roll it into a sheet eighteen inches square and cut it in strips three quarters of an inch wide; have twenty-four small turned columns of beechwood, six inches long and half an inch in diameter, but rather smaller at one end, that the paste may more easily quit the stick when baked; butter the sticks completely, but very thin; then, slightly wetting six of the bands only, commence with the end of one band, to cover the smallest end of the stick, turning the paste round the stick, like a screw four inches long; follow the same, proceeding with the remainder, laying them on two baking sheets, two inches apart from each other; egg them lightly; bake in a quick oven, and when of a fine colour, sift sugar over and glaze them; when taken from the oven, draw them from the sticks, and when cold, fill them with apple jelly or other sweetmeats, and serve.

Canelons pralinés aux Avelines—(With Filberts, pralined).

Chop fine four ounces of filbert kernels, mix them with two ounces of sugar, and the eighth part of the white of an egg; the *canelons* prepared and ready for the oven as above, egg and dip them into this mixture, and again carefully range them on the baking sheet; bake, of a fine yellow tint in a moderately heated oven, and finish as above; the *canelons au gros sucre* are the same, only laying the egged surface on some sugar in grains, and finished as above.

Canelons meringués aux Pistaches—(Meringued, with Pistachios).

Simply egg the *canelons*, and bake of a fine colour, and when they are cold, whip the white of an egg, and mix it with two ounces of fine sugar, cover six *canelons* thinly with this mixture, throw fine sugar over them, and dip them in four ounces of pistachios cut in fillets; when thus prepared, set them for some minutes in the oven to colour lightly, and finish in the usual manner. The *canelons meringués with currants* are thus masked with two ounces of broken sugar, mingled with two ounces of currants washed and dried; the *canelons au gros sucre* are also thus masked, then dipped in sugar in grains, and set in a slow oven until slightly coloured; when taken from the oven, draw them from the sticks instantly; when about to serve, fill them as usual. The *canelons meringués* are the same as *au gros sucre*, only that fine sugar is sifted over them, and then coloured in the oven.

Petites Bouchées glacées à la Patissière—(From Bouchée, a mouthful)

Are formed as the *puits d'amour* (see that art.):—egg their tops, and when nearly dry again, sift sugar over, and lay them at equal distances on a baking-sheet, and put them in a quick oven; they require attention; when perfectly done, their glaze should in some manner resemble a caramel; fill them with sweetmeats of any kind, or whipt cream; or they may be made square, oval, long, or in half moons.

Petites Bouchées meringuées aux Pistaches—(Meringued, with Pistachios).

Arrange the cakes as above; sift sugar over, but without wetting them, and bake of a fine colour in an oven moderately hot: make a meringue mixture with two whites of eggs and four ounces of fine sugar, and with it slightly mask the edges of the cakes, sift sugar over them; have four ounces of pistachios skinned and cut across slantwise, so that each half (being laid the cut side downwards), should be pointed; with these form a wreath on the edges of the *bouchées*, laying the thickest end outwards; place them for a few moments in the oven that the meringue may become slightly coloured; form, from what remains of the mixture, thirty small meringues (shaped like snail-shells), upon paper; sift sugar over, and when it is melted, place them on a board, and put them in a slow oven; when of a fine colour take them from the paper, lay the coloured side downwards, and dry them again in the oven; fill the *bouchées* with whipt pistachio cream, and cover each with a small meringue; or having masked the edges of the *bouchées* as directed, sugar in grains or chopped pistachios may be strewn over them; they may be filled with any kind of creams or sweetmeats.

Petites Bouchées perlées—(Pearled).

The *bouchées* being prepared as the preceding, make an icing with two whites of eggs, and four spoonsful of sugar sifted; mask six of the *bouchées* with this mixture, and with the point of a knife (or paper funnel), form a border of small pearls, at a quarter of an inch distance from each other, about the size of a currant; sift sugar through a silk sieve over them, and proceed in the same manner with the remainder; set them to dry (but keep them white) in the oven, and when again they are cold, place between each pearl, another of currant jelly, forming thus a small bracelet of pearls and rubies; fill the inside with apricot jam, apple jelly, or pistachio cream; if filled with currant or apple jelly, the pearls should be of apricot; or currants previously dipped in caramel may be placed between each pearl.

Petites Bouchées perlées au Raisin de Corinthe—(Pearled with Currants).

When the *bouchées* are pearled and glazed as the above, place on the centre of each pearl a small currant, and one also between each pearl; put them a few minutes to dry; when cold, mask the currants with a little apple jelly, and fill them as usual.

Petites Bouchées perlées aux Pistaches—(Pearled, with Pistachios).

Pearl and glaze them as the above, and between each pearl place the half of a pistachio cut lengthwise; set them for a few minutes in the oven to dry, and when cold, cover the pistachios thinly with apple jelly; fill them as usual; these *bouchées* may be left somewhat longer in the oven, until they become of a light brown colour; or pearl them as follows: form the pearls in small ovals, and so place them that the border resembles a volute or screw, in some measure, and when glazed and dried, lay between each pearl a small fillet of red currant jelly, or apricot jam, or a fillet of pistachio; this last should be laid on before the egg is dried; if for *au gros sucre*, mask them with the meringue mixture as above, and dip them in some sugar in grains, dry them in the oven for two minutes only and fill them with currant jelly, apricot jam, or with chocolate or other cream.

Petites Bouchées au Raisin de Corinthe, Pistaches, Anis Roses ou Blancs—(With Currants, Pistachios, or Red or White Aniseed).

Pick, wash, and dry two ounces of currants, mix them with two ounces of sugar in grains, mask the *bouchées* as above, and dip them in the currants and sugar; fill them with any of the sweetmeats or creams before directed for the *bouchées aux pistaches;* having masked them, lay twelve fillets of pistachios in zigzag round the borders, or form a tress, or lay them all the same way, a quarter of an inch apart, or chop them fine, and strew them on; fill them as usual; if for *bouchées aux anis roses de Verdun* (red aniseed), or *aux anis blancs* (white aniseed), having masked them as usual, dip them in either of the articles named; finish and garnish the interior as usual.

Petites Bouchées glacées (à la Royale) au Chocolat—(With Chocolate Icing).

Mask them with the *glace royale au chocolat* (see that art.), and

fill them as usual; icing of coffee, saffron, violet, rose, orange, lemon, or pistachio, may likewise be used, and on these coloured icings currants, pistachios, red or white aniseed, or sugar in grains, may be placed; but it is not in good taste, broken sugar alone should be admitted, because it enriches every thing; they may also be glazed with caramel sugar of any colour.

Petites Fantaisies aux Pistaches—(From Fantaisie; fancy, whim).

Give ten rolls to twelve ounces of puff paste, roll it out one-twelfth of an inch thick, cut twenty-four pieces with a round cutter two inches wide, and having eight flutes in it only; make a like number with a plain cutter one inch and a quarter wide, and take out the centres of them with a plain cutter one inch wide; wet slightly the surfaces of these small rings, and lay them on the fluted sheets, pressing them down gently, to fasten them together; strew pounded sugar over and bake them in a moderate oven; when of a fine light colour, and again cold, mask the tops of the flutes with whites of eggs mixed with sugar (as in the last articles), scatter sugar in grains over them, and put them two minutes only into the oven, that the egg may dry; afterwards cover the rings with the same preparation, and dip them into chopped pistachios; set them again in the oven to dry, and when ready to serve, garnish the interior of the rings with apple or currant jelly, or apricot jam, &c.; if for *au gros sucre* (sugar in grain), mask the flutes with pistachios, and the rings with broken sugar; or the rings may be glazed with caramel, still masking the flutes with sugar or pistachios; fill them with any sort of sweetmeats, or Chantilly creams.

Petites Quadrilles aux Quatre Fruits—(With four sorts of Fruits).

Have a cutter two inches square, with four large flutes only, each flute one inch in diameter; give nine rolls to twelve ounces of puff paste, and roll it out one sixth of an inch thick; cut twenty-four pieces with the above cutter; roll out the trimmings in a sheet one twelfth of an inch thick, and cut ninety-six pieces with a round cutter one inch wide, taking out their centres with a cutter three quarters of an inch wide, wet them slightly, and place one ring on each square of the cakes; press gently on them to stick them together, sift sugar over and range them on a baking sheet, which put into a moderate oven until they become of a fine colour; when they are cold, mask the tops of the small rings with egg and sugar, and dip them in broken sugar or chopped pistachios; set them to dry for a few minutes in the oven, and when ready to serve, fill one ring with apple jelly; the second with apricot jam; the third with white currant jelly; the fourth with plum or apricot jam; or mask the two opposite rings with white icing, and dip them into chopped pistachios; the other two, with pistachio coloured icing, and dip into broken sugar; fill these with sweetmeat of one colour only; rose-tinted or chocolate icing may also be used, strewing them with broken sugar.

Quadrilles pralinées aux Avelines—(With Filberts, pralined).

Prepare the cakes as the preceding, wash lightly the tops of the small rings, and lay this wetted side on four ounces of finely chopped filberts, mixed with two ounces of fine sugar, and the fourth of the white of an

egg; range them on a baking sheet and put them in an oven of a moderate heat to bake of a fine light brown colour; fill them with any sort of sweetmeats. Although these quadrilles are not as brilliant as those above, they are better eating; they may be thus pralined with the common almonds.

Petites Rosaces au Gros Sucre—(Rosettes, with Broken Sugar).

Cut from puff paste nine times rolled and one sixth of an inch thick, twenty-four pieces with a cutter two inches wide; roll out the trimmings again, and with a cutter one inch and a quarter wide, cut small half-moons, one sixth of an inch across; wet five of these crescents, and lay the end of one in the centre of a sheet, with the other end at the edge of the sheet; and thus at equal distances arrange the other four, thus forming a rosette; sift sugar over, and arrange them on a baking sheet, and put them into an oven of a moderate heat; from the remainder of the paste cut rings three quarters of an inch wide, taking out the centres with a cutter half an inch wide; sift sugar over and bake them on a separate sheet; when the *rosaces* are of a light colour, mask the crescents with the meringue preparation, and place in the centre a small ring, which cover with pistachios finely chopped, throw broken sugar over the crescents, and set them for two minutes in the oven to dry, and when about to serve, garnish with red currant jelly between the crescents; or the meringue may be masked with sugar, and the crescents with pistachios; they may also be masked with coloured icings, particularly rose or chocolate.

Petits Trèfles perlés aux Pistaches—(From Trefle, the Trefoil; or the Club in Cards).

Have a cutter shaped like the club on the cards, or trefoil leaf, two inches wide at the base; cut from a sheet of puff paste, rolled as in the last article, twenty-four pieces with it; roll the remaining paste out in a sheet, one twelfth of an inch in thickness, and cut rings one inch and a quarter wide, with the space in the centre one inch wide; wet their surfaces, and place them in the centre of each *trèfle*, pressing them down that they may adhere; sift sugar over, and bake (in a moderate oven) of a light colour; mask the outside of the ring with the meringue preparation, and on the edge of each flute lay a row of five small pearls; when six of them are thus decorated, sift sugar over and dry them at the mouth of the oven, without colouring, and so proceed with the remainder; then mask the rings, and dip them into some pistachios finely chopped, and dry them in the oven; when about to serve, fill the small rings with apple jelly, or apricot jam, and between each pearl, form another of currant jelly. The *trèfles perlés au gros sucre* are prepared the same, but the pearls must be slightly coloured, and the rings covered with broken sugar; garnish with currant jelly, or apricot jam, and between each pearl lay a currant; mask them with apple jelly, or the rings may be masked with coloured icings or caramel sugar.

Trèfles pralinés aux Avelines—(With Filberts, pralined).

Prepare the cakes as above; wash the tops of the rings, and dip them into four ounces of filberts or almonds chopped fine and mingled with two ounces of sugar, and a little white of egg; bake them

of a fine light colour in a slow oven, then pearl and garnish them as usual.

Petites Etoiles au Gros Sucre—(Small Stars, with broken Sugar).

Have a star-shaped cutter of five points, two inches and a half wide, and another of the same form, but one inch and a half wide only; roll puff paste out as above; cut twenty-four stars, roll out the trimmings one twelfth of an inch thick, and cut twenty-four stars as before, but the centres of these cut out with the smaller star cutter; wet these rings slightly, and lay them on the first pieces, pressing gently, to cause them to adhere; sift sugar over, and bake in a gentle oven until of a fine light colour; then mask the surface with the usual meringue preparation, strew broken sugar over them, and dry in the oven for two minutes only; garnish the interior with currant jelly or apricot jam. If for *aux pistaches*, proceed as above, masking them afterwards with pistachios finely chopped, and filling them with apple, or red or white currant jelly, or apricot jam; or the tops of the stars may be pearled, or otherwise decorated; or a ring of the same size placed instead of the star, and a small pearl placed at each angle of the lower star, sift sugar over, and dry it of a fine colour, then mask the rings, and dip them in broken sugar or chopped pistachios.

Petites Couronnes aux Pistaches—(Small Rings, with Pistachios).

The paste-cutter should be three inches long and one inch wide, rounded at each end and swelled in the middle, as if three round pieces were stuck together, but perfectly plain; roll out the paste as above, and cut twenty-four cakes; then roll out the trimmings, cut seventy-two rings, one inch in diameter, with the inner space three quarters of an inch wide; wet and place three of these on each cake, close to each other, sift sugar over and bake them in a gentle oven; when done, mask the middle ring with the usual meringue preparation, and dip it into chopped pistachios; set them to dry for two minutes in the oven, then mask the two outer rings, and dip them into broken sugar, and dry them; garnish the two outer rings with red currant jelly, the middle one with apple; they may also be masked, following any of the methods previously described, or the middle ring may be pearled very small, and the outer rings masked with pistachios chopped.

Petites Feuilles de Chêne perlées—(Small Oak Leaves, pearled).

The cutter must be three inches long by one inch and a half wide, its flutes representing the form of an oak leaf; cut the pastry out with this and bake them as usual: prepare the usual meringue preparation, and with it mask the cakes neatly, making a straight line down the centre, and small oval pearls beginning near to the straight line, but with a slight inclination, and terminating at the ends of the flutes; make six of these pearls at equal distances, and the same number on the other side of the line, using, for this purpose, the paper funnel; sift fine sugar over, and give it a fine light colour in the oven; then on the centre of each lay a small fillet of pistachio-coloured icing, and between each a fillet of apple or currant jelly, and a larger fillet on the central line.

Petits Paniers au Gros Sucre—(Small Baskets with broken Sugar).

Have an oval fluted cutter two inches and a half long and one inch

and a half wide; when the puff paste (having had nine rolls) is rolled out a quarter of an inch thick, cut twenty-four pieces, sift sugar over and arrange them on a baking sheet slightly wetted; then with the point of a small knife trace a handle, cutting the paste about one-twelfth of an inch deep, and at each side of the handle trace also a line round one half of the cake, at about one-sixth of an inch from the edges of the flutes; the same must be done on the other side of the handle; and so on with the whole number; sift sugar over and bake as usual; afterwards mask them with the meringue preparation, and strew sugar in grains over them; set them to dry for two minutes in the oven, and when serving, fill them with any sort of sweetmeat; they may be masked with chopped pistachios or any coloured icings.

Petits Paniers pralinés aux Avelines—(With Filberts, pralined).

When the cakes are formed, trace out the two compartments (as in the last article), wet the edges and the handle slightly, and dip them in four ounces of chopped filberts or almonds, mixed with two ounces of sugar, and a small quantity of white of egg; when thus masked, bake in a mild oven of a fine light colour.

Petits Diadèmes aux Pistaches—(Small Coronets, with Pistachios).

Roll out a sheet of puff paste as before, one sixth of an inch thick, cut twenty-four half-moons with a plain round cutter three inches wide, leaving the crescents one inch and a quarter in width in the centre; mark each half-moon in the centre with a round cutter, rather more than half an inch wide, and one twelfth of an inch deep; again on each side of the centre, with a cutter half an inch wide, at a quarter of an inch in distance from the centre; again at the like distance on each side of these last, two other marks with a cutter one third of an inch wide; being thus marked with five holes in each, bake them in the usual manner; then, with a small knife, empty them at these holes; mask neatly the tops of the crescents, and around the edges lay chopped pistachios, and sugar upon the top; put them to dry for two minutes into the oven, and fill them (when about to serve), with any sort of sweetmeats; or they may be masked with broken sugar at the edges, and pistachios in the centre; again, the exterior edge may be pearled very small with meringue preparation; sift sugar over and dry them white in the oven, then between each pearl lay one smaller, of currant jelly, or a currant covered afterwards with apple jelly. If dressed with skill these cakes have a handsome appearance.

Panachés en Diadème au Gros Sucre—(Coronets of various colour and broken Sugar).

Cut thirty half-moons as above, sift sugar over and bake as usual; when of a fine colour and again cold, mask the sides of them with the meringue preparation, and afterwards with sugar in grains; put them for two minutes in the oven to dry; then cover the top with apple jelly, on which lay near the edge of the broken sugar some fillets of currant jelly, somewhat aslant; these small fillets of jelly should be half an inch long, one sixth of an inch wide, and one twelfth of an inch in thickness. The *panachés au raisins de Corinthe* (with currants) are the same; when masked with apple jelly, place between each fillet of currant jelly

a fine currant, which at the time of serving cover with a small fillet of apple jelly.

Panaches aux Pistaches et au Gros Sucre—(With Pistachios and broken Sugar).

Proceed to mask them as above; mask the sides only with the meringue preparation, and dip fifteen of them into chopped pistachios, and fifteen into broken sugar, somewhat fine, dry them in the oven for two minutes. Finish these as in the last article, and when dishing, place one with pistachios, and one with sugar alternately; they may be masked also with either pistachios or the sugar singly, or the two articles mingled.

Panaches Ronds aux Pistaches—(Round, with Pistachios).

Cut from paste rolled, as before directed, with a round cutter having small flutes, and two inches in diameter, twenty-four pieces; then fold up and roll out the trimmings into a sheet one twelfth of an inch thick, and cut twenty-four rings one inch and a half wide, taking out their centres with a cutter an inch wide; wet these rings slightly, and lay them on the first sheets, press them together and sift sugar over, and bake them in a gentle oven until of a light colour; then mask the tops of the rings with meringue as before, and decorate them with pearls, one eighth of an inch apart, giving them a slight bend to imitate a cord, and sift sugar over them; dry them in the oven without colouring them; cut four ounces of pistachios, each into four equal fillets, lay one of these in each flute round the ring; press them down, and give them a slight inclination; when dishing, lay between each fillet a small pearl of red currant jelly; and between each pearl on the ring lay a small fillet of red currant jelly, and fill them with apricot jam.

Panaches Ronds au Raisin de Corinthe—(With Currants).

Form them as directed above; when they are baked, mask the side and top of the rings, and the top of the flutes, with white currant or apple jelly, and lay on each flute a small currant, which mask afterwards with apple jelly; then form of red currant jelly small fillets one twelfth of an inch square, which place upright round the sides, and over the top of the rings, touching the currants with one end, whilst the other is brought within the inside of the rings, lay them a quarter of an inch distance from each other; thus arranged, they appear as if fluted; fill the centre with apricot jam, or a fine grape; if decorated with coloured icing, they must be dried in the oven, and mask the decorations afterwards with small slices of apple jelly, cut as thin as possible; they may also be filled with whipped creams of any flavour.

Petits Gâteaux Royaux à la Vanille—(Royal Cakes with Vanille).

Chop and pound a stick of vanille, with six ounces of sugar, pass it through a silk sieve, and mix it in a basin with some white of egg, work it with a silver spoon to form an icing rather thin; form a sheet of puff paste as before directed, one sixth of an inch thick, cut with an oval cutter, thirty pieces, two inches and a half long, and one inch and a half broad; the cutter should be pointed at each end; spread the fourth part of a spoonful of icing on each cake very equally, leave them to dry

for half an hour before putting them into a slow oven; this is to preserve the icing smooth, or otherwise it will be blistered, and the *entremets* be rendered of an unpleasing appearance: they should receive in the oven a reddish tint, and the bottoms be slightly coloured; in removing them from the oven, press the icing gently down on those cakes on which the baking has produced too great an effect: this must be done carefully, as the icing is very brittle; the baking also requires care, for should the oven be too quick, the icing will melt all round and take the colour of caramel; and if, to avoid this, they are taken too soon from the oven (not being baked enough), they fall and flatten, but when properly done, these cakes are excellent; the *gâteaux royaux à la fleur d'orange* are made by pounding an ounce of orange flowers with six ounces of sugar; the rest of the process is the same.

Petits Gâteaux Royaux au Cedrat—(Flavoured with Citron).

Rub half the rind of a cedrata on a lump of sugar, six ounces in weight, scrape it off, and put it at the mouth of the oven for a few minutes to dry, then pound and pass it through a silk sieve; finish as above; proceed in the same way with orange, Seville orange, lemon, &c.

Petits Gâteaux Royaux aux Avelines—(With Filberts).

Skin two ounces of filbert kernels, pound them perfectly, mixing by degrees the fourth part of the white of an egg with them to prevent their oiling, pass them through a fine hair sieve, mix them in a basin with six ounces of finely sifted sugar, and the white of an egg, work it well for some minutes, spread it over the cakes and finish according to the rule; this icing must be rather thicker, on account of the filberts; the *gâteaux aux amandes amères* is by the same process.

Petits Gâteaux Royaux au Chocolat—(With Chocolate Icing).

Scrape six ounces of vanille chocolate, mix it with four ounces of sifted sugar and the white of an egg (a little more may perhaps be required), that the icing may become perfectly smooth; finish as directed, but bake them in a gentler oven; if they are attended to, although they may be of a brown colour, they will not be unhandsome.

Petits Gâteaux Royaux aux Abricots—(With Apricot Jam).

Roll out two thin sheets of puff paste, spread a pot of apricot jam on one, and cover it with the other sheet; cut out the cakes, and finish as above; peach, plum, or pine apple jam may be thus used.

Petites Bouchées Royales à la Gelée de Pommes—(With Apple Jelly).

Prepare twenty-four cakes as directed in the art. *Puits d'Amour* (which see), mask the rings as in the last article; bake of a fine colour, and fill them with sweetmeats as usual.

Petits Gâteaux pralinés aux Avelines—(Cakes, with Filberts, pralined).

Chop eight ounces of filberts, mix them with four ounces of sugar pounded, and half of the white of an egg, roll out a sheet of puff paste

one sixth of an inch thick, spread the filberts on it, sift sugar over them through a silk sieve, and cut twenty-four half-moons one inch and a quarter wide, and two inches and a half long, bake in a slow oven of a light colour; in the same way proceed with almonds; the cakes may be made of any form.

Petits Gâteaux pralinés à la Marmelade de Prunes de Mirabelle —(With Marmalade of Plums).

Form a sheet of puff paste one twelfth of an inch thick and fourteen inches square, spread upon it a pot of plum marmalade, and cover it with another sheet; cut out the cakes in half-moons, as in the last article, egg them slightly, and mask them with filberts as therein directed.

Petites Couronnes de Feuilletage aux Pistaches et au gros Sucre —(Rings of puff Paste with Pistachios and broken Sugar).

Roll a sheet of puff paste as directed, one sixth of an inch thick, then with a round fluted cutter two inches wide cut twenty-four pieces, and take out their centres with a plain round cutter nearly an inch wide; wet the surfaces lightly with white of egg only, and lay fillets of pistachios in a zigzag on them, then turn the ring over into some broken sugar, to mask the parts between the pistachios; bake in a slow oven of a light colour.

Petites Couronnes pralinées à la Vanille—(With Vanille, and pralined).

Cut and pound a stick of vanille with three ounces of sugar, pass it through a silk sieve; add four ounces of almonds, chopped very fine, and the least white of egg necessary, wash lightly the rings as above, mask them with the almonds, and bake them: to make these *couronnes à l'orange*, rasp half the rind of an orange on three ounces of sugar, which add to the almonds, and in the same way proceed with cedrata, Seville orange or lemon, and the almonds may thus be used for any sort of cakes pralined.

Petites Bouchées pralinées au Sucre de Couleur—(Pralined, with coloured Sugar).

Make thirty *bouchées* as directed for the *bouchées royales au gelée de pommes*, and when baked mask their tops with white of egg and sugar mixed, and then strew chopped almonds over them, but without sugar; set them for some minutes in the oven to dry the almonds, but keep them white, and afterwards sift some rose-coloured sugar over them, but only very thin, so as not to hide the almonds; the sugar may be coloured red, violet, yellow or pistachio-green (see the article "*To colour Sugar;*") fill the *bouchées* with any sweetmeats or cream whipt, and in this manner, any cakes susceptible of being garnished with sweetmeats, or Chantilli cream, may be pralined.

Here terminates the detail of the detached *entremets* of pastry; and although nearly four hundred various *entremets* are described, the series might be extended much further, but those that are omitted have not the elegance belonging to the pastry of the modern day; besides, this number will be fully sufficient to teach young practitioners, and they may be varied according to taste and circumstances.

Des Sucres Odorés—(Of flavoured Sugars).

It is necessary for the true pastrycook to avoid using distilled essences of divers flavours, but perfume his *entremets* and *grosses pièces* with the delightful aroma of the orange, lemon, &c. as below, and it would be useful to have these various odours prepared previously, and kept close in glass bottles, or boxes that shut close, or he may prepare them as they are wanted, by the following processes.

Sucre au zeste d'Orange—(Sugar flavoured with Orange-peel).

Have ripe Malta oranges, the skins of which are very clear, rub the rinds on a lump of sugar, but very lightly, not to receive any of the white pith beneath the bloom, as it contains much of a bitter nature, which would spoil the flavour; gradually, as the surface of the sugar becomes coloured, scrape it off with a knife; rccommence the operation with the same care: dry this sugar in the hot closet, or at the mouth of a slow oven; and having pounded it, sift it through a hair or silk sieve; the Seville orange, lemon or cedrata, is used in the same manner.

Sucre de Vanille—(With Vanille).

Cut in half, a large and well frosted stick of vanille, cut it in very thin fillets, and chop it, adding a spoonful of pounded sugar; pound the whole with another spoonful of sugar, pass it through a silk sieve; then pound again the vanille that does not pass through with another spoonful of sugar, and sift it.

Sucre de Café Moka—(With Coffee).

Put in a small preserving-pan a cup of very strong coffee; mix fine sugar with it, sufficient to render it somewhat thick; put it over a slow fire, stirring it continually with a small spatule; when it begins boiling, take it from the fire and mix two spoonsful of pounded sugar with it, then continually stir the sugar with a silver spoon against the sides of the pan; gradually as it cools it becomes dull and thickened, turning absolutely to powder; dry this in the stove and sift through a silk sieve.

Crême Patissière au Cedrat—(Cream for Pastry, with Cedrata).

Put into a stewpan six yolks of eggs, and two table spoonsful of sifted flour, and form them into a paste, which mix (with a wooden spoon) gradually, with a pint and a half of boiling cream, and a grain of salt; stir this over a slow fire, and when it adheres to the spoon, take it from the fire to work it more easily; when it thus becomes smooth, turn it continually over a slow fire for ten or twelve minutes to boil; melt and skim two ounces of fresh butter, and let it receive a slight colouring; mingle this with the cream, which pour out into a basin; afterwards rub on a piece (four ounces) of sugar, half of the rind of a cedrata; with this sugar, break four ounces of sweet macaroons with six bitter ones only, add these, which should render the cream soft, but yet more compact than usual; if too firm, add a little cream; if the

contrary, add two yolks of eggs; this may be used for any article requiring a *crême patissière;* and according to this rule may be made the *crêmes patissières* of orange, Seville orange, or lemon.

Crême Patissière au Chocolat—(With Chocolate).

Boil off the cream as directed in the last article, add the butter, and mix with it six ounces of grated chocolate, with two ounces of pounded sugar, and four ounces of sweet macaroons: the cream may be flavoured also with candied orange flowers, or a spoonful of rum or marasquin.

Crême Patissière au Café Moka—(With Coffee).

Roast six ounces of coffee, and when the grains become oily, throw them into a pint and a half of boiling milk, cover them, and when nearly cold, strain through a napkin; mix a small quantity of it with six yolks of eggs, and two spoonsful of sifted flour with a grain of salt; stir and boil this cream as above; add three ounces of butter, coloured, four ounces of pounded sugar, and four ounces of sweet macaroons broken.

Crême Patissière aux Avelines pralinées—(With Filberts).

Wash three ounces of filbert kernels, and dry them in a napkin, put them into a preserving-pan in which four ounces of sugar is boiled to the third degree (*au soufflé*, the blow); give them a dozen boils, stirring them gently with the spatule, that the sugar may stick to the kernels; when it thickens and becomes white and powdery, turn it out upon the dresser, carefully gathering all the sugar; when cold, add two ounces of pounded sugar, and crush the kernels with the rolling-pin, mingle them in the cream, which prepare as the *crême au citron;* the filberts giving the flavour to it, which is excellent; four ounces of sweet almonds are thus employed for the *crême aux amandes.*

Crême Patissière à la Vanille—(With Vanille).

Boil a stick of vanille in two quarts of milk, set it at the corner of the stove, until it reduces one fourth, strain it through a napkin, and gradually mix it with six yolks of eggs, and two spoonsful of flour; boil it, and add two ounces of butter (coloured), four ounces of sweet macaroons, four ounces of sugar, and a grain of salt.

Crême Patissière aux Pistaches—(With Pistachios).

Skin four ounces of pistachios, wash and pound them with one ounce of preserved citron, and ten bitter almonds; when perfectly beaten, add two spoonsful of the essence of spinache, passed through a silk sieve; add six ounces of pounded sugar, four ounces of filbert or other macaroons, and the cream prepared as usual; beat the whole well, and if necessary add a little more spinache; but this cream should be of a light green.

Crême Patissière au Raisin de Corinthe—(With Currants).

Wash four ounces of currants, dry and pick them; simmer them for a few minutes in two ounces of clarified sugar; make the cream as above directed; and when boiled, add three ounces of butter (coloured),



PLATE 16.





PLATE 18



PLATE 19

four ounces of macaroons, two ounces of pounded sugar, a grain of salt, and the currants; raisins (stoned) may be thus employed.

Crême Patissière à la Moëlle—(With Marrow).

Chop four ounces of beef marrow; melt three ounces of it in a stew-pan, and when dissolved, strain it through a napkin, replace it over the fire to become slightly coloured; then mingle it with the cream, adding the remaining marrow that was chopped only; the cream is made as usual, but using no butter, as the marrow supplies the place of it.

La Décoration de gros Pâtés ou des Socles—(Decorations of Pies or Stands).

On Plate XLVI. are figured three decorations, which also are proportioned to ornament large pies or socles, which are sometimes made with a large frieze; the three decorations on Plate XLVII. are designed with the same intention, but their dimensions may easily be lessened, to decorate stands or pies of but the usual size; the five decorations in Pl. XLVII. are applicable for stands, hot pies or timbales, or even for cold pies. In Plate XLVIII. are ten designs, also applicable for the like purposes. To form these decorations with regularity and promptitude, it is essential to use tin cutters shaped as the different designs of the leaves composing the decorations of Plates XLVI., XLVII., XLVIII., XLIX. Those who may be tempted to augment the number of this collection, may refer to the designs for pies and timbales in Part V., and of the gross pieces, in Part VI.

PART THE NINTH.

Of Biscuits and Sweetmeats.

Observations.—This beautiful series has greatly improved during these last fourteen years, so that it may be said to have arrived at perfection; to work these *bonbons* with success it is essential to employ sugars of the first quality; the certain modes of operation, according to the rules of art, and carefully using none but fresh eggs, separating the whites from the yolks with much attention, as the least particle of the yolk has a singular influence in hindering the success of the work, and even causes some of the recipes to fail entirely, as the *petits soufflés*, the *massepains*, the macaroon, the orange flower and filbert biscuits, the *croquignoles*, and the *meringues*.

Biscuits à la Cuiller—(Spoon Biscuits).

Break four whites of eggs in a basin, put the yolks into a tureen with four ounces of pounded sugar, on which you have rubbed a fourth part of the rind of a lemon; work the whole with a spatule for ten minutes, after which whip the whites very firm, put a fourth part of them into the yolks, which mingle with the whites, adding two ounces of flour dried and passed through a silk sieve, stir the paste gently to render it smooth; then arrange the biscuits on half sheets of confectioner's paper folded lengthwise, making the biscuits three inches long and the size of a finger; when a sheet is thus filled, turn it over on to a sheet of paper, on which is spread half a pound of sugar finely sifted, thus masking the biscuits; lay them on baking-sheets, and thus proceed with the remaining paste, carefully putting the first sheet into the oven as soon as the sugar is melted on them; let the oven be of a slow heat, and leave the door half open to give the biscuits time to bake; after seven or eight minutes shut the oven, and when of a light brown colour, take them out; when cold, detach them from the paper with a very thin knife, and stick two together by the under side, without breaking the glaze; practice will give the desired success in laying out these biscuits, but the process with the paper funnel succeeds perfectly.

Biscuits de Fécule en Tourtière—(In Tartlet pans).

Rub the fourth part of a lemon or orange peel, on four ounces of sugar, pound and work it with three yolks of eggs, add a spoonful of iris powder, and work the mixture with a spatule for ten minutes; whip the whites firm, and mix them gently with the yolks, adding one ounce and a half of potato flour dried, and sifted through a silk sieve; the paste being smooth, fill small tartlet pans (either long or round), previously buttered, and fine sugar sifted into them, twice through a

silk sieve; mask them also with sugar at top, and bake them from eighteen to twenty minutes in a gentle oven; take them out and lift them from the pans.

Biscuits de Fécule à la Vanille—(Flavoured with Vanille).

Work the yolks of three eggs with four ounces of fine sugar and half a stick of vanille pounded and passed through a silk sieve; at the end of five minutes add a whole egg, and continue working it for five minutes, then add another egg, and again work it in the same manner; whip the whites very firm, add them to the yolks, adding two ounces of potato flour dried and sifted; fill the moulds and finish as before.

Petits Biscuits aux Amandes—(Almond Biscuits).

Beat up three yolks with four ounces of pounded sugar as above, and one ounce of bitter almonds perfectly pounded, then add a whole egg, and again work it for five minutes; whip the whites firm, mix them with the yolks, adding half an ounce of flour dried and sifted, and work the paste very smooth; butter and cover (at twice) with pounded sugar, small copper melon-shaped moulds; fill with the paste, and finish as before.

Biscuits en caisses—(In paper cases).

Prepare the recipe directed for the *biscuits à la cuiller;* fill with it small round or square paper cases; break with the rolling pin four ounces of lump sugar, preserving it in grains; strew it over the biscuits, and a minute afterwards shake off the superfluous sugar; place them in a baking sheet in a cool place, to assist the sugar in melting, and put them in a gentle oven; lay at the opening of the oven a shovelful of hot cinders to set the sugar, and as soon as there appears on the biscuits a number of small blisters, take the cinders away and shut the door; they require twenty or twenty-five minutes baking.

Biscuits à la Crême—(Cream Biscuits).

Put three yolks of eggs into a basin with four ounces of pounded sugar, on which the fourth part of a lemon peel has been rubbed; after working these for ten minutes whip the whites firm, and put them by degrees to the yolks with one ounce and a half of flour dried and sifted, and four table spoonsful of whipt cream, well drained; when quite smooth fill twelve paper cases with it, and sift sugar on the tops, and when melted, put them for twenty or twenty-five minutes in a slow oven to bake; when done enough, be careful to lay them on their sides, that they may not flatten. These biscuits may be served either for *entremets* or dessert, and be flavoured with candied orange flowers, vanille, lemon or orange peel, &c.

Biscuits glacés au Chocolat—(Biscuits with Chocolate icing).

Prepare the recipe for the biscuit *en caisse* as above; flavour it with half a stick of vanille, pounded and sifted through a silk sieve; pour this paste into a case seven inches wide and ten inches long, and place it in a gentle oven; in forty or fifty minutes after, observe it, if firm to the touch; if so, remove it from the oven; when cold, separate the case

from the biscuit, and cut it into slices, and then into lozenges, in squares, or in round pieces an inch and a half in diameter. Make an icing of a white of an egg, two ounces of sifted sugar, and six ounces of chocolate finely scraped, and melted at the mouth of the oven; work these with a silver spoon for some minutes, adding a little white of egg to render the icing more brilliant; mask the biscuits, spreading it sufficiently thick and even; the biscuits thus glazed, dry them at the mouth of the oven.

Biscuits glacés à l'Orange—(With Orange icing).

Make a smooth icing, with the white of an egg, worked with three ounces of sugar, on which the fourth part of an orange has been rubbed (but separate one-half of the orange sugar, to add to the biscuit paste); when well worked for five or six minutes, it should produce a shining orange-tinted icing, and a little soft; mask the biscuits with this, which are prepared the same as the preceding, with this difference only, that they are flavoured with the half of the orange-sugar preserved for that purpose; by the same process they may be glazed and flavoured with Seville orange, lemon, or cedrate, with coffee, or rose-tinted with rouge or carmine, adding a few drops of the essence of roses; the biscuits in cases may also thus be glazed.

Biscuits de Couleurs marbrés pour les Rochers—(Marbled Biscuits for Rock-works).

Prepare a biscuit paste of twenty-four eggs, one pound of sugar, and three quarters of a pound of flour, dried and sifted in the manner directed for the *biscuits à la cuiller;* beat in a basin four ounces of dissolved chocolate, to which add one-third of the paste; this being well mixed, divide it into two parts: and in one part mix a fourth of the remaining paste, which renders this latter of a lighter chocolate tint; afterwards mix in a small basin a little rouge, with an infusion of saffron to colour the half of the remaining paste of an orange tint, and again, dividing this, add the remainder of the paste; thus making two tints of chocolate and two of orange. Have two paper cases eight inches square: begin by pouring into one a large spoonful of the chocolate, spreading it from one end to the other of the case; then pour a spoonful of the orange in the same manner, and so on alternately, until the case is half full; throw a little flour on the top, and bake it in a slow oven; pour the rest of the pastes together, and gently turn it four or five times to render it veiny in the different shades; then pour it into the second case, throw flour on it lightly, and put it in the oven to bake for three quarters of an hour; then, if they are not firm, leave them for a few minutes longer; when they are cold, cut them in slices two inches wide, and break one-half into unequal pieces about one inch square, and cut the remainder of the same dimensions; dry the whole in the oven until they are quite brittle, and with them group rocks and rock-works, as described in Parts VI. and VII. They may also be varied with the tints of pale or pistachio green, deep red, or pale yellow, according to taste.

Croquettes à la Parisienne.

Pound a stick of vanille with two ounces of sugar, and sift the whole through a silk sieve; mix it with seven ounces more sugar, thus

making nine ounces; being pounded and dry, add eight ounces of fine flour sifted, afterwards mingle these with the whites of four eggs whipped firm, mix these well for some minutes, until they become very smooth; make two large copper sheets hot, and rub them with white wax; then wipe it off, rubbing it so as to spread it entirely over, making the plates shine; when they are cold, arrange the preparation on them with a spoon, or the paper funnel, at an inch distance from each other, like the *biscuits à la cuiller;* set them in the oven on trivets, to prevent their being coloured beneath, whilst they should receive additional heat at top by laying hot coals on the oven-sheet above; the *croquettes* should thus remain in the oven all night; the next morning place them into a gentle oven, and give them from fifteen to twenty minutes' baking; when taken from the oven they will quit the plate easily, but if suffered to cool they will break into pieces in the endeavour to remove them; they should be of a fine red colour at top and at bottom; they are delicious, and have the advantage of being easily made; they may be flavoured also with lemon cedrata or orange peel, essence of rose or orange flowers.

Croquignoles à la Reine—(From *croquer*, to crackle)

Are the same preparation as the above, both in mixing and baking; but in arranging them use a knife on the spatule, making them about the size of a filbert, but it is better to use the paper funnel; in laying them on the sheet be careful to leave no trace of the knife, but leave the *croquignole* perfectly round; they are sometimes made very small, and coloured red, yellow, or green, but as it is but in bad taste, it is needless to treat of them.

Croquignoles à la Chartres.

Skin five ounces of sweet, and three ounces of bitter almonds, wash, dry, and perfectly pound them, adding a small quantity of white of egg to prevent them oiling; lay eight ounces of flour on the dresser, make a hollow, in which put the pounded almonds, with eight ounces of pounded sugar, four yolks of eggs and a little salt; mix these articles according to the rule, and working it four times, roll it out in small bands the thickness of the finger; lay three or four of these by the side of each other, and cut them of the size of a filbert, make them round in the palm of the hand, and range them on waxed sheets, as for the *croquettes à la Parisienne,* wash and put them in a slow oven, until they are of a fine red colour; take them from the plate immediately on leaving the oven.

Croquignoles aux Pralines—(With Almonds).

Make the paste as the last, roll it out in a sheet one-sixth of an inch thick, cut it in two equal parts, moisten the surface of one, and arrange upon it, at half an inch distance between each lot, some pralines (burnt almonds), moisten the other sheet and lay it over them, press it gently, and with an oval cutter three quarters of an inch wide and nearly one inch and a quarter long, cut out the *croquignoles,* being careful to make the paste stick around the pralines, and finish as above.

Croquignoles aux Avelines—(With Filberts).

Skin eight ounces of filberts, put half of them into a preserving pan over a slow fire, stirring continually to roast them equally, and when of

a fine yellow, lay them on a dish to cool, then pound them with the other filberts, adding a little white of egg to prevent them oiling, and form them into a paste as directed for *croquignoles à la chartres;* this paste may also be rolled out and garnished with filbert pralines, as for the *croquignoles aux pralines*, or the paste may be formed into twists, rings, or any fancied design.

Croquignoles à la Française—(French Mode).

Perfectly crush eight ounces of bitter macaroons, and sift them, put them into eight ounces of flour and make a hollow in it, adding six ounces of sugar, three yolks of eggs, three ounces of fresh butter, and a grain of salt, work the whole together as usual; form the *croquignoles* of the size of an olive, and having slightly egged them, put them into a gentle oven to bake of a light brown colour; filbert macaroons, or sweet macaroons flavoured with the rind of cedrata, lemon, &c. or with vanille, candied orange flowers, or aniseed, may thus be used.

Gimblettes à l'Orange—(Orange-flavoured Gimblettes).

Rub, on a lump of sugar, half the rind of a ripe orange, scrape it off again perfectly, and with other pounded sugar make up the weight of six ounces; pound perfectly four ounces of sweet almonds, lay on the dresser eight ounces of fine flour, make therein a hollow, and put into it half an ounce of good yeast mixed with a gill of warm milk; add two ounces of butter, two yolks of eggs, a grain of salt, the almonds and the orange sugar: mingle these as usual, and leave it in a warm place to rise for five or six hours; then mould the paste, and roll it in bands the thickness of a finger; lay five of these bands side by side, and cut them across but slanting, in lengths of five inches, with which form rings, but the joint must not be left perceptible; throw one half of these into a large stewpan of boiling water, and stir the surface thereof gently with the spatule, to cause them to rise to the top of the water; then strain and throw them into cold water; and proceed the same with the remainder; when they are cold, drain them and toss them up, turning a few at a time into two eggs beaten up; let them drain for a few minutes, and range them on three baking sheets, slightly rubbed with wax, as for the *croquettes à la Parisienne;* put them into a mild oven, and when of a fine colour take them out; or form them in twists, or in *petits pains*, one inch in length; they may also be flavoured with the rind of lemon, cedrata, vanille, aniseeds, or orange flowers.

Petites Biscottes aux Anis—(Aniseed Biscuits).

Wash half an ounce of star aniseed, and dry it at the mouth of the oven; beat five yolks of eggs with four ounces of pounded sugar for ten minutes; whip the five whites very firm, and mingle with the eggs, adding four ounces of fine flour dried and sifted, and the aniseed; mix the whole perfectly but lightly, and pour it into a paper case, seven inches wide and twelve inches long; put it into a mild oven, and forty or fifty minutes after, observe if the biscuit is firm to the touch; take it out, and when cold, separate the paper, cut the biscuits three inches long and half an inch wide, and dry them in the oven until crisp; they may also be cut in half moons, diamonds, &c.

Biscuits aux Pistaches—(Pistachio Biscuits).

Put into a tureen four ounces of pounded sugar, four ounces of sifted flour, and five yolks of eggs, beat these for ten minutes, add two ounces of pistachios whole, and spread the preparation on a tin baking-sheet slightly buttered, five inches wide and ten inches long, of an equal thickness; mask the top with two ounces of pistachios cut crosswise; put it into a slow oven, and forty or fifty minutes after, raise them from the sheet, cut them two inches and a quarter long, and one third of an inch in width, and dry them on a baking-sheet in the oven. They may also be made with filberts or almonds in place of the pistachios.

Petits Dents de Loup aux Anis de Verdun—(Wolf's Teeth, with Aniseed).

In a preparation as the last, instead of pistachios mix half an ounce of star aniseed, picked, washed, and dried, lay the mixture in tin moulds of a vandyke shape, very thinly buttered, so that the *dents de loup* may spread, and take the shape of wedges as large and as long as the little finger; mask the tops with four ounces of Verdun aniseed (white), put them into a gentle oven, and when lightly coloured take them out; raise them from the moulds to lay them again on a baking-sheet to dry in the oven, so that they may become crisp; or form them as *croquettes à la Parisienne* on baking-sheets slightly waxed, and having masked the surface of them with white aniseed put them in a gentle oven, and when coloured take them out and raise them from the plate immediately.

Petites Meringues aux Pistaches—(Meringues, with Pistachios).

Whip three whites of eggs very firm, mix four ounces of pounded sugar with them, and lay the meringues as large as small pigeon's eggs, on strips of paper one inch and a half wide; sift sugar through a silk sieve over them, and taking the paper by the ends of it, shake it gently, and blow on the meringues to separate the sugar; then place them on boards two feet long; fix upon the meringues some fillets (each pistachio cut into six fillets) of pistachio, forming with them a rosette, or a double circle, and put them into a cool oven, and when coloured of a fine light brown, draw them to the mouth of the oven, raise them carefully, and press on the inside a little with the end of a tea-spoon; then place the coloured side downwards on a baking-sheet, and again put them in the oven to colour them within; when cold, at the time of serving them, fill with *crême plombière* of pistachios, or some sweetmeats; or with any of the Chantilly creams or *crêmes patissières*. Before putting them into the oven, they may be strewed with broken sugar, which produces a good effect, as also does chopped pistachios.

Petites Meringues Moëlleuses au Cédrat et au Gros Sucre—(Flavoured with Citron and with Broken Sugar).

Prepare them as above; but mix with them an eighth part of the rind of a cedrate, rubbed on some sugar, and scraped off perfectly; the meringues being arranged as above, glaze them with sugar through a silk sieve; when it is melted, strew sugar in grains over them, and put them on boards into the oven directly, that the sugar grains may not have time to melt; when of a light brown colour, draw them to the

mouth of the oven, and join two together in the shape of an egg; they may also thus be flavoured with lemon or orange peel, coffee, vanille, or orange flowers; pistachios cut in dice, or currants of an equal size, picked, washed, and dried, may be mingled with the sugar grains; or the sugar may be tinted rose, but then a very slow oven is required, or the sugar loses its colour.

Meringues à l'Italienne—(Italian Meringues).

Break in small lumps eight ounces of sugar, which put in a small preserving pan, with half a pint of water over a quick stove, and boil it down to the fourth degree (*the Feather*, see page 319), leave it to cool a little; then with a silver spoon or a wooden spatule, work it against the sides of the pan until it whitens; have ready the whites of three eggs whipped very firm, and with the whisk mingle them with the sugar, which should produce a preparation very white, smooth, brilliant, and firm; be careful to gather all the sugar which adheres to the sides and bottom of the pan; form the meringues as above directed, and bake them in a very slow oven from ten to fifteen minutes; when they are firm, draw them to the mouth of the oven, and stick two together, forming them of an egg shape; preserve them very dry; they are not to be glazed as the preceding, as they are naturally very brilliant. To make the *meringues à la rose*, mix in the preparation some essence of rose, and a little rouge or carmine, but using very little at a time, that they may be of a fine and delicate colour; to colour them yellow, use a slight infusion of saffron; for green, use essence of spinach, and flavour with essence of lemon, or else with the rind of an orange, cedrata, lemon, or Seville orange rubbed on sugar, or with coffee, vanille, chocolate, or aniseed.

Petites Bouchées de Dames—(Ladies' mouthfuls).

Make two ounces of the *biscuits à la cuiller* (which see); lay the paste, like small round meringues, on strips of paper; sift sugar with a silk sieve over them, and when it is melted, put them into a gentle oven; when of a fine light colour, take them out, and raise them immediately from the paper; when cold, spread apricot jam on the bottom of one, and sticking another thereby to it; mix four ounces of finely sifted sugar, and the white of an egg, with a silver spoon for ten minutes, adding, from time to time, a few drops of lemon juice to whiten the icing, and with this, cover nearly the whole of the *bouchée*, holding it between the fingers, the more easily to effect this operation; place them on paper upon a baking sheet, and dry them for some minutes at the mouth of the oven without colouring them.

Bouchées de Dames au Chocolat—(With Chocolate).

Make the paste as above, but form them of an oval shape; when baked, take them from the paper, make an icing with two ounces of finely sifted sugar, three ounces of chocolate scraped, and melted on paper in the oven, and a white and a half of egg, and having spread quince, pineapple, or apricot jam on the *bouchées*, mask them with the icing, and strew some sugar in grains upon them; lay them carefully upon paper, on a baking-sheet, and dry them for five or six minutes in the oven. For the *bouchées à la rose*, colour the icing with a little rouge, adding some essence of rose, and when glazed, strew broken

sugar over them; for yellow, use saffron and the rind of a lemon rubbed; for orange, rouge and saffron, and the rind of an orange rubbed, and masking them with broken sugar; if they are masked white, chopped pistachios or currants, mingled with broken sugar, may be scattered upon them.

Bouchées de Monsieur—(So called from the Title of the eldest Son of France).

Make half of the preparation of the *croquettes à la Parisienne*, and form them as the *croquignoles à la Reine;* garnish them as above, with apricot jam, and stick two together, and ice them as directed above. The *croquignoles à la Française*, when two are stuck together, may also be thus masked.

Massepains Möelleux—(Marchpanes).

Skin and perfectly pound eight ounces of sweet almonds, moistening them gently with a little orange flower or rose water, or juice of lemon; when no particle remains, put them into a preserving-pan, with eight ounces of finely sifted sugar, and stir the mixture continually with a spatule, over a gentle fire, that it may not stick; when the paste forms itself in a mass round the spatule, press the finger on it, and if it adheres to it, continue drying it until it ceases to stick to the finger; then take it from the fire, detach all the paste from the sides and bottom of the pan; turn it out on to a paper dusted with fine sugar, and work into the paste, vanille sugar or any flavour as lemon, cedrate, orange, &c., coffee, chocolate, or aniseed; then roll out round lengths of the paste, one third of an inch in thickness, and cut them across but slanting, in lengths of four inches, and form them into small rings, leaving the joint imperceptible; lay them on a wire gridiron placed on a round dish; make an icing with four ounces of sugar, and the white of an egg, with a little lemon juice as usual, and with it mask the rings, leaving them to drain through the gridiron; gather the icing which falls through, and continue to mask the rings with it; then with a fork lay the rings on sheets of paper upon copper sheets, and give them a fine light colour in a slow oven; when again they are cold, detach them carefully by running a thin blade of a knife beneath them.

Massepains Möelleux glacés à la Rose et au Gros Sucre—(With Rose Icing and broken Sugar).

Prepare them as above, and put into the icing some rouge to give it a rose tint; this icing must be firmer than the above, as it must be spread with a knife, and gradually as a ring is masked, lay it upon some sugar in very equal grains; then range them on plates covered with paper, and put them into a gentle oven for a quarter of an hour, observing that they do not change colour; they may be formed in small columns two inches long, or in half moons, and the icing may be tinted of any of the various colours described above.

Massepains Möelleux panachés—(Variously coloured).

Prepare the *massepains* as the first described; place in the centre of each ring a small chocolate drop, which slightly moisten at the surface; then bake them as before; when they are masked with white icing, and

chopped pistachios strewed upon them, a rose-coloured, yellow, or chocolate drop may be placed; or currants may be used instead of pistachios, and the drop covered with sugar in grains.

Massepains à l'Italienne—(Italian Marchpanes).

Roll out paste as the first described, in a sheet, one twelfth of an inch in thickness; divide it into two equal parts; on one part place small portions of apricot or pineapple jam, of about the size of a filbert, and an inch from each other; wet the surface of the sheet slightly, and lay the other sheet upon it, pressing it that it may contain the sweetmeat between the sheets; then with a round or oval cutter, one inch and a quarter in diameter, cut them out; gather up the trimmings, roll them out and use them as above; with an icing prepared with a white of an egg and two ounces of sugar, mask the tops and sides of the massepains, and strew broken sugar equally over them, and in the centre stick a pistachio upright; lay them upon paper on sheets to bake of a fine light colour; when cold detach them very carefully from the paper; they may also be masked with any of the various coloured icing, putting them into a very slow oven, not to colour them. These sorts of massepains may be made of filbert kernels instead of sweet almonds.

Massepains seringués soufflés—(Pressed through a Syringe).

Skin and perfectly pound eight ounces of sweet almonds with a little white of egg to prevent them oiling, mix with them ten ounces of sugar, passed through a silk sieve, and worked with the fourth of the white of an egg, for a quarter of an hour; the whole well mixed with the pestle, should give a paste like the *massepains* preceding; put this paste into a syringe, and push it through a star-shaped aperture, half an inch in width; the star should be decorated with rays, and the paste should be sufficiently pounded to allow of its surface being marked with the impression which should be preserved, when it is again formed into half-moons, rings, &c.; these last are the handsomest, and should be an inch and a quarter wide; lay them on baking-sheets covered with paper, and put them in the hot closet, raised upon boards, that they may receive their colour only at the surface; the next morning put them in a slow oven, and they will receive the same effect as the *croquignoles à la reine*, but rise higher; when of a fine light brown, take them from the oven, and when cold, raise them from the paper. They may be tinted of the usual colours, but require a very slow oven that they may not become changed.

Massepains seringués ordinaires.

Mingle eight ounces of sweet almonds pounded, with eight ounces of sugar sifted through a silk sieve, and a white of egg, into a firm paste; squeeze it through the syringe as in the last article; the *massepains* being formed and placed on paper laid on thick baking-sheets, bake them as the preceding. They may be flavoured with vanille pounded, or the rind of cedrata, lemon, orange, &c.

Petits Soufflés à la Rose—(From souffler, to puff).

Put in a small basin eight ounces of finely sifted sugar, which form into a firm paste with a white of an egg; work it for ten minutes, and

add a few drops of the essence of roses and rouge to tint it of a bright rose; roll out the paste on the dresser strewed with fine sugar, into bands of the size of a finger, cut them in dice, and roll them in the palm of the hand, wet them slightly as you make them, and put each into a small round paper case, three quarters of an inch wide, and one third of an inch high; press lightly on the surface of each with the finger previously wetted, which gives them a fine glaze in baking, and put them into a slow oven; when they rise half an inch above the cases, and have been fifteen minutes in the oven, and are quite dry at the surface, take them out; if not, leave a few minutes longer, but mind them, or they speedily lose their colour.

Petits Soufflés au Chocolat—(With Chocolate).

Scrape four ounces of chocolate, and set it at the mouth of the oven for five minutes on paper to melt; mix six ounces of sifted sugar with the white of an egg, add the chocolate; but not if too hot; then add a little more white of egg to render the paste easy to roll, and finish as above.

Petits Soufflés au Saffran—(With Saffron).

Infuse in a dariole mould a pinch of moss saffron, which leave to simmer until reduced to a good spoonful only; whilst it cools, work well together eight ounces of sifted sugar, with the white of an egg; ten minutes after colour the paste with a sufficiency of the infusion of a lemon colour; add sifted sugar to cause it to roll easily, and finish as above.

Petits Soufflés Printaniers.

Mix eight ounces of sugar pounded with three fourths of the white of an egg, and a small spoonful of spinach essence, to tint the mixture of a light green; add half a lemon rubbed on sugar, and finish as usual.

Petits Soufflés aux Avelines—(With Filberts).

Work eight ounces of sugar sifted with the white of an egg, grate or crush three ounces of roasted filberts, and add them to the icing, which thus becomes very firm, add white of egg if necessary, and finish as before. The *soufflés* of bitter almonds are prepared the same, using half an ounce of almonds finely pounded, with the icing, which in all other points is as above.

Petits Soufflés à la Fleur d'Orange pralinée—(With Candied Orange Flowers).

Prepare as above eight ounces of sugar, with the white of egg, and mingle with it one ounce of candied orange flowers pounded, and finish as directed. For the *soufflés à la vanille,* pound a stick of vanille with the eight ounces of sugar, sift it fine, and finish as before. For the *soufflés au citron,* rub half the rind of a lemon on the sugar, scrape it off, and with other sugar, make up the weight of eight ounces, and finish as usual. Orange, cedrata, or Seville orange, may be thus employed also.

Petits Soufflés au Gros Sucre, aux Pistaches, et au Raisin de Corinthe —(With Sugar in Grains, or Pistachios, or Currants).

When the *soufflés à la rose* are ready to enter the oven, press lightly on their surface some sugar grains, these are then named *soufflés à la rose et au gros sucre;* if for *aux pistaches*, flavour them only with essence of roses, without the rouge, and fix pistachios chopped small upon them; if they are *au chocolat*, broken sugar alone. All the above *soufflés* may be masked with broken sugar, the sugar mingled with chopped pistachios or currants dried.

Petits Fours aux Pistaches—(Pistachio Drops).

They are of the same preparation as the *soufflés* above described, but with a little more sugar, as they are not baked in cases; mix eight ounces of sifted sugar with the half of a large egg, and enough of the essence of spinach passed through a silk sieve, to tint it of a fine pistachio green, add a few drops of the essence of lemon, and work the whole for some minutes, then the icing should be firm but yielding; roll it out of the size of the little finger, and cut it in dice; make them round in the palm of the hand, lay them on a sheet of thick paper half an inch apart, moisten their surfaces to render them shining, put them on a copper sheet and bake them. It is proper to remark that the icing for the *soufflés* should be sufficiently firm to roll easily, otherwise, if too soft, too much effect is produced, and it results that they become flat and unhandsome; and to obtain them brilliant, moisten their surfaces lightly.

Petits Soufflés à la Française—(Small Soufflés; French manner).

Work for ten minutes four ounces of finely sifted sugar with two whites of eggs; then add four ounces of sifted flour, and continue working them for some minutes, add a little essence of roses, and two ounces of sugar, and again work it; the preparation should then be smooth and shining; arrange the *soufflés* like the *croquignoles à la Parisienne*, in the form of a large olive, and put them over the oven or in the hot closet (but these places should be but slightly heated), and lay them upon boards, that the surface only may be lightly dried; five or six hours after put them into a gentle oven; they will preserve their form, and still rise nearly half an inch; take them out when of a light colour; if put into a very slow oven, they may be kept nearly white; they may also be tinted rose, yellow, or green.

Petits Biscuits Soufflés à la Fleur d'Orange—(Light Orange Flower Biscuits).

Whip three whites of eggs very firm, mix eight ounces of finely sifted sugar with them, and one ounce of candied orange flowers chopped; fill small folded paper cases, three quarters of an inch wide, and of the same height (half full only), with this preparation; sift sugar through a silk sieve over them, and set them in a damp place, that the sugar may melt; put them in a slow oven, and when of a fine colour, take them out; they should rise a little above the case, forming a light and clear *soufflé*.

Petits Biscuits Soufflés aux Avelines—(Light Filbert Biscuits).

Skin and cut three ounces of filberts into very thin fillets, and put them in a slow oven to colour slightly; whilst they are cooling, whip three whites of eggs, with which mix eight ounces of finely sifted sugar, and the filberts; finish as in the last art. ; or mask them with filberts finely chopped, and mixed with a little white of egg, and two spoonsful of sugar. *Biscuits soufflés aux amandes* are prepared the same.

Petits Biscuits Soufflés aux Pistaches—(Light Pistachio Biscuits).

Skin four ounces of fine pistachios, cut half of them in fillets, and chop the others neatly; whip three whites of eggs stiff, add the fillets and eight ounces of sugar ; fill the cases, and sift sugar over them; when this sugar is melted, strew upon them the chopped pistachios, and put them in a slow oven, and take them out when they are of a yellow red colour. Broken sugar in grains may be mixed with the chopped pistachios.

Avelines glacées à la Royale—(Filberts iced).

Put into a small basin four ounces of sifted sugar and work it with an egg for ten minutes; roll in this icing two ounces of filberts slightly roasted, and stick two together, clearing them as much as possible from the icing, that they may be but masked with it only; place them on thick paper half an inch apart; again group three together, forming the trefoil: on these three you may place a fourth ; then put the two other ounces of filberts into the icing and mask them as the first ; put them in a slow oven, and when of a light brown colour, take them out and detach them from the paper when they are cold.

Amandes Soufflées à la Royale—(Almonds iced).

Choose four ounces of small but rich sweet almonds, blanch and put them in a slow oven until lightly coloured, and take them out; colour an icing of the same materials as in the last art. of a rose colour, and with it mask the almonds and group them as above ; put them in a slow oven to preserve their colour.

Noix Vertes glacées à la Royale—(Walnuts iced).

Perfectly skin the halves of forty walnuts, put them to dry gently at the mouth of the oven, and when cold ice them like the filberts, but mask each half singly, to keep them whole : finish, but without grouping as before.

Pistaches glacées à la Royale—(Pistachios iced).

Skin three ounces of fine pistachios, and dry them lightly at the mouth of the oven ; when again cold, ice them as the filberts, and group them by six or eight like a star. The above articles may all be masked with icing of a chocolate colour, by mixing a little chocolate with the icing; or of a lemon colour, by mixing in the icing the half of a lemon rubbed on the sugar; yellow, by using saffron; or green, by mixing a little essence of spinach with the icing.

Macarons Soufflés aux Amandes Amères—(Bitter Almond Macaroons).

Blanch twelve ounces of sweet and four ounces of bitter almonds ; cut them across in fillets, mix with them four ounces of sugar sifted through a silk sieve, and one quarter of the white of an egg, put them on a large baking-sheet to dry of a light brown colour in a slow oven ; whilst they are cooling, mix twenty ounces of sifted sugar with two whites of eggs, and work it for a quarter of an hour ; then put the almonds into it, mixing them that they may be perfectly and equally iced ; try a macaroon in the oven, and if it retains a perfect shape, form the whole ; but if the icing falls, add more sugar ; on the contrary if too firm, and the macaroon does not adhere, add more white of egg ; mould up a teaspoonful in the hand (which should be wetted), of the size of a nutmeg, and having thus formed the whole, moisten the surface slightly with the finger ; set them on sheets in a slow oven, which keep shut for twenty minutes ; then if they are of a fine light colour and are firm, take them out, if not leave them the time necessary ; when cold, take them from the paper.

Macarons Soufflés au Chocolat et au Gros Sucre—(Chocolate Macaroons, with broken Sugar).

Blanch one lb. of sweet almonds and cut them in fillets, praline them with egg and sugar, and dry them as above ; when cold again, mix in a basin one pound of finely sifted sugar and two whites of eggs ; work them together for fifteen minutes, and add eight ounces of grated chocolate melted at the door of the oven, which stiffens the icing, then, if necessary, add a little white of egg, and mingle the almonds perfectly in the preparation : these should be of the same consistency as those above ; arrange them on sheets of paper, as the last, moisten slightly their surfaces, and press each macaroon on some sugar grains, return them to the paper, set them then on copper sheets in a slow oven, which keep closed ; proceed and finish as the last.

Macarons Soufflés aux Avelines et au Gros Sucre—(Filbert Macaroons, with broken Sugar).

Blanch one pound of filberts, cut them in fillets, praline and dry them as above ; mingle twenty ounces of sugar with two whites of eggs, and finish as above, dipping each macaroon into grains of sugar.

Macarons Soufflés aux Noix Vertes—(Of Walnuts).

Skin one pound of walnuts and cut them in fillets, praline, dry, and finish as above. These macaroons may equally be made with one pound of sugar to one pound of almonds (they are then named *tourons*), which renders them more light and brilliant ; but if the icing is too thin, these five ounces are prejudicial to the macaroons.

Macarons aux Avelines—(Of Filberts).

Of all the biscuit preparations this is the most difficult, both in its formation and baking, which requires an oven that has nearly become cold again, for if too sharp, the macaroon rises too quickly, and speedily

falls again, and thus becomes of a bad appearance; to discover the proper heat, try half a dozen on pieces of paper in different parts of the (brick) oven after it has been heated for ten or twelve hours, closing it for forty or forty-five minutes, in which time the macaroons should be well formed and of a good colour; on the contrary, if they are thin and too much coloured at the bottom, there is too much heat on the floor of the oven; to remedy which, bake them on copper sheets. It is necessary to set the almonds over the oven (or in the hot closet) to dry, the night previous, or if required the same evening, set them to dry in the morning; be careful also that the eggs are fresh, and without the least stain of the yolk, as this affects the preparation greatly. Roast in a preserving-pan, over a moderate fire, and continually stirring them, four ounces of filbert kernels just as they quit the shell; as soon as they begin to colour, and the skin to detach itself, take them off, and clean them directly; recommence the process three times again, so as to have one pound of them. Then pound the four ounces first roasted, if quite cold, moistening them at intervals with a little white of egg to prevent them oiling; when no fragment remains take them from the mortar, and so proceed with the remainder; reunite the whole in the mortar, and pound it with one pound of sifted sugar and two whites of eggs for ten minutes, then add two pounds of sifted sugar which has been worked with six whites of eggs for ten minutes; work the whole with the spatule until perfectly smooth, but the macaroons should not spread when laid out; if they are too firm, mix white of egg sufficient to cause it to stick to the fingers in touching it; try half a dozen of them in the oven as directed above; and when they are done, moisten the inside of the hands to form a spoonful of the mixture of the shape of a nutmeg; when all are formed, wet their surfaces with the finger to render them glossy; put them in the oven, which keep closed for three quarters of an hour, then if of a fine light colour take them out: lay them on the sheet at an inch distance from each other; they may be formed as large olives, on which strew sugar in grains singly, or mingled with chopped pistachios, or the fillets may be stuck upright on their surfaces like a hedgehog.

Macarons aux Amandes amères—(With bitter Almonds).

Blanch one pound of bitter almonds and dry them; pound and proceed with them as directed for the filberts in the last article; keep the preparation of the same consistency and finish them as above; the macaroons of sweet almonds are also thus prepared.

Fleurs d'Orange pralines à la patissière—(Orange Flowers, candied).

Choose the flowers fresh gathered, white, and full; pick six pounds of them, but which in the end will yield but three pounds; boil three pounds of lump sugar down to the third degree (*the blow*), and throw in the flowers, having washed and squeezed them through a pail of spring water; then boil the sugar down to the fourth degree (*the feather*), keeping the flowers under the sugar; then take them from the fire and stir them continually until the sugar grains; then put the flowers to dry in the oven or hot closet, rubbing them at intervals between the hands, and mixing with them one

pound of sugar sifted through a silk sieve, which whitens and enlarges the flowers; the next day close them up in bottles; in this way the flowers are not very white, but are better for our purposes than when they are whiter and larger, which they become by the following process. When the flowers are boiled as above, and removed from the fire, drain them on a sieve, and some minutes after turn them on to a sheet of paper, mingling them with a pound and a half of sugar passed through a silk sieve, dry them in the hot closet or over the oven, stirring them from time to time to make them larger; when well dried, bottle them. The syrup may be worked into powder to be used for flavouring.

Des Confitures—(Of Preserves).

This beautiful portion requires cares that are truly minute; for whereas, when properly done, it gives a grace and elegance to our modern *entremets*, so, if ill executed, it becomes thoroughly disadvantageous. It is well to remark that too large a quantity cannot be well managed, the heat being required to act for too long a time, discolours the fruits or jellies; as for example, thirty or forty pounds of currant jelly cannot be so perfectly boiled, as if they were divided, for from the length of time necessary to accomplish it, it contracts a bitter taste from the copper, and its colour cannot be retained, as in spite of the utmost care it will adhere to the sides of the pan and blacken; therefore the better method is to boil it in small quantities; the pots should not be tied over until the next day when they are perfectly cold; rounds of paper cut to fit the interior of the pot, should be dipped in brandy, and laid on the surface of the jam; the pots being covered afterwards with double paper, and tied down, should be put away in a dry place.

Manière de clarifier le Sucre—(To clarify Sugar).

Choose fine white sugar of a brilliant grain and not porous; fine Martinique or Havannah sugars are good, but lump sugar of a good quality is preferable; whip two whites of eggs in a preserving-pan with a pint of water, and when it whitens pour in a gallon of water; whisk it perfectly, and set on one side a pint of this liquid; then put into the pan eight or nine pounds of sugar broken small, and set it over a moderate fire; when beginning to boil, set it at the corner of the stove that the scum may flow to one side; pour a fourth of the water reserved into the syrup, which skim, and gradually as the scum rises pour in a little of this water; when the sugar becomes clear and appears light and white, and all the scum disappears, strain it through a sieve or wet napkin. There are six degrees of boiled sugar in our operations, as follows.

Première Cuisson. Sucre au lissé—(First degree).

Put clarified sugar as above on the fire, and after some minutes boiling take a little of it at the end of the fore finger, and pressing it to the thumb, separate them again immediately; then the sugar should draw out in a small thread scarcely perceptible, which breaks directly; this is the small *lissé* (thread); but if the sugar lengthens itself a little more, it is then named the large thread or *grande lissé*.

Deuxième Cuisson. Sucre au perlé—(Second degree).

Having received more boiling than the last, again take some between the fingers, separating them quickly; then the sugar extends to a thread which breaks, indicating the *petite perlé* (small pearl); but as soon as the sugar stretches without breaking, it is then the *grande perlé* (large pearl): it is also a sign when the sugar forms on its surface round pearls in clusters.

Troisième Cuisson. Sucre au Soufflé—(Third degree).

Give yet more boiling to the sugar, and dip the slice into it, strike it against the pan, and blowing through the holes of the slice, the sugar will form itself into small bladders, this is termed the blow, or *au soufflé.*

Quatrième Cuisson. Sucre à la Plume—(Fourth degree).

Give yet more boiling to the sugar, dip the slice again into it, shake it forcibly to disengage the sugar, which separates as a cluster of threads; the sugar has then acquired the designation of *la grande plume* (the feather).

Cinquième Cuisson. Sucre au Cassé—(Fifth degree).

Give still a little more boiling than above, dip the end of the finger into cold water, then into the sugar, and again quickly into the water, so that you may detach the sugar from the finger, then it ought to snap with a slight noise; this distinguishes the sugar *au cassé* (the crack), but if in biting it, it adheres to the teeth, it is then only the *petit cassé* (the small crack).

Sixième Cuisson. Sucre au Caramel—(Sixth degree).

When the sugar has attained the last degree, it passes rapidly to the caramel; then when it loses its whiteness, and receives a tint scarcely perceptible it is the true *caramel*, an important degree for modern pastry, as with this the *pièces montées* are grouped and an infinity of *entremets* glazed; this degree should be used in preference to the *cassé*, because this last-named is apt to grain; which returns it again to lump sugar, and when that happens it is necessary to reboil it; it thereby receives more colour than it would have had, had care been taken to have boiled it beyond the degree *au cassé* at the first instance.

Marmelade d'Abricots—(Apricot Jam).

Choose them of a yellow colour, of maturity, but not too ripe; peel, stone, and chop them, weigh twelve pounds of them, which put into a preserving-pan with nine pounds of lump sugar pounded, place it over a quick stove, continually stirring it with a long wooden spatule, that it may not stick to the pan; to prove when boiled enough, let some drops fall into cold water, and if they do not spread, it is done; again, if a little is pressed between the finger and thumb, if in separating them it forms a thread, it may be withdrawn and poured into the pots. Another method is as follows: having prepared the apricots as above directed, put them into the preserving-pan with four pounds and a half of sugar

only, and stir it with the spatule over the fire; when it becomes of the consistency of the marmalade, add the second four pounds and a half of sugar which you have clarified, and boiled to the large thread (*grande lissé*); finish the operation as above; this latter being carefully prepared, and using fine sugar, is more clear than by the first process. Marmalades of peaches, mirabelle plums, &c. are made by these methods.

Manière de confier les Cerises—(To preserve Cherries).

Choose clear transparent cherries, of a pale red colour and fully ripe, take away the stalks and kernels; weigh twelve pounds of them, which mix with ten pounds of sugar clarified, and boiled down to the large thread; cover the pan, and after a little boiling whilst it is covered, skim them, and take them from the fire, and turn them out into an earthen pan; the next day strain the cherries on a large sieve; add the juice of one pound of white currants to the syrup, which skim and boil down to the large feather, then put in the cherries, and give them a dozen boils covered; take them from the stove, and having skimmed them, turn them into pots, leaving the space of half of an inch from the top; when cold, cover them with currant jelly prepared for that purpose.

Procédé pour confier le Verjus—(To preserve green Grapes).

Pick six pounds of fine green grapes, and cutting them at the side, withdraw the pips neatly with a pen or quill, put them into a preserving-pan with sufficient boiling water to cover the fruit, and let it throw up a few slight boilings; after which set the pan closely covered over a gentle stove, that the fruit may regain its colour; leave them in this state for five or six hours, then strain them on a sieve, put them into six pounds of sugar clarified and boiled to the fourth degree; let them throw up two or three gentle boilings, and take them from the fire, skim and put them into pots.

Verjus transparent—(To preserve green Grapes).

Take six pounds of green grapes, fine and fleshy, peel and stone them, throw them into six pounds of sugar boiled to the fourth degree, and let them boil gently for a very short time; take them from the fire, skim and put them into pots.

Marmelade de Verjus—(Green Grape Jam).

Stone six pounds of fine grapes, blanch them in a preserving-pan with boiling water; when they rise to the surface cover them closely and place them over a very slow fire, two hours after set away the whole to cool, then strain the fruit, and pass it through a sieve, to extract all the juice, which reduce over a quick fire; when it begins to quit the bottom of the pan, mix six pounds of sugar, boiled down to the fourth degree, with it, and after some slight boiling pour it into the pots.

Manière de confier les Framboises—(To preserve Raspberries).

Choose raspberries of an equal size, of a clear red, and above all not too ripe, pick the stalks from six pounds of them, and throw them into six pounds of sugar clarified, and boiled nearly to the fourth degree; let them boil slowly and turn them into a large basin, which cover close with a sheet of paper, with holes pierced through it; the next morning

drain the fruit on a sieve, and put them into pots about half full, then add the juice of two pounds of cherries, run through a bag, to the syrup, which skim and boil to the fifth degree, and pour it upon the raspberries; when they are cold, cover them with a little currant jelly: these preserves may be finished off at once, but the above method is preferable, because the raspberries are done thoroughly by the syrup which dries the flesh, and thus preserves them for a longer time.

Gelée de Groseilles roses framboisées—(Currant and Raspberry Jelly).

Choose fine red transparent currants, and very ripe; weigh seven pounds of red and three pounds of white currants, with two pounds of white raspberries; press the whole through a fine hair sieve, and pour the juice upon nine pounds of lump sugar broken in small pieces; place it over a quick fire, skimming it as the scum rises with a copper slice; when it begins to thicken in the boiling, take out the slice, and on dropping it from the slice it should fall in a sheet or lump; then the jelly is boiled enough; but, to prove it, pour a little on a plate, and set it for some minutes in a cool place; then it ought to quit the plate easily; but it is difficult by this method to attain the exact point, because whilst it is cooling the boiling proceeds, and this length of time is too much therefore, but practicians can prevent any bad effect therefrom. For red currant jelly the process is the same, but the currants must be all red, and red raspberries mixed with them.

Gelée de Groseilles blanches—(White Currant Jelly).

Pick twelve pounds of large, transparent, and very ripe white currants, and throw them into ten pounds of sugar boiled to the first degree; take the pan from the fire, and with the slice stir the jelly gently, let it have a slight boiling and run it through a new tammy previously washed; replace the jelly over the fire, wiping the sides of the pan with a wet sponge to prevent the heat discolouring the jelly in boiling; skim it and finish it as above: this jelly may also be made by passing the fruit through the bag, after which weigh it and pour it on the same weight of sugar; boil it quickly, and finish it as before.

Gelée de Groseilles Violettes—(Purple Currant Jelly).

Take two pounds of fine black currants, which mix with ten pounds of red currants, pass the whole through a sieve upon nine pounds of fine sugar broken, and follow the process of the red currant jelly: the black currants give to the jelly a light violet tint, which is not disagreeable, and the palate cannot discover the mixtures of the fruits. These preserves are only fit for garnishing pastry.

Gelée de Groseilles de Bar—(Gooseberry Jelly).

Take the pips from some very clear white gooseberries with the point of a pen [M. Carême neglects in this instance to state the weight, but it should be according to the weight of sugar given, twelve pounds, about fourteen pounds of fruit]; the sugar should be reduced to the large feather, give it a gentle boil, take it from the fire, skim it, and put it in pots or small glasses. Red gooseberries are prepared in the same manner.

Gelée de Coins—(Quince Jelly).

Wipe fifty large quinces with a napkin, cut them small, and boil them in a large pan with just sufficient filtered water to cover them, when they become soft turn them on to a sieve, and run the liquor through a jelly bag; weigh the liquor, and take the same weight of lump sugar, boiled down to the fifth degree, add the fruit, and proceed in skimming and boiling this jelly, as is directed for red currant jelly.

Gelée d'Epines vinettes—(Barberry Jelly).

Choose fine ripe and fleshy fruit, pick and withdraw the pips carefully with a quill; add them to the same weight of sugar as themselves, boiled to the fourth degree; take them from the fire, and stir the jelly gently with the slice, then place them again over the fire for a few slight boilings; skim and put it in pots or small glasses.

Gelée de Pommes—(Apple Jelly).

Take fifty true pippins, peel, quarter, and withdraw the cores, chop and put them in a preserving pan with filtered water sufficient only to cover them; when boiled enough follow the process as directed for the jelly of quinces.

PART THE TENTH.

COLD ENTRÉES.

L'Aspic—(The Aspic Jelly).

Clean and singe two fowls, wash them perfectly, draw their legs within them, and put them in a small stockpot, with the under-fillet of a leg of veal, other trimmings, a little ham, and six calves' feet boned; fill with water, and set it at the corner of the stove to boil; it is thus more easy to clarify; skim it perfectly, add half a bayleaf, a little thyme and basil, a good bundle of parsley and chives, two carrots, and two onions, and let it boil slowly for four hours; then strain it through a napkin; reduce a spoonful of tarragon vinegar to one-half, with a pinch of mignonette pepper, four cloves, a little mace and salt (the vinegar may be omitted); pour the jelly clear off to these, removing it from the stove; whip four whites of eggs with half a pint of madeira or white wine, and (if required to be dark) as much *blond de veau* (essence of veal) prepared as for the *sauce espagnole* (which see in Part V.); this mixture being whipped to a froth, add the jelly, and replace it on a quick stove, stirring it with the whisk until it boils, then place it at the corner of the stove, cover it that the whites may rise to the surface, and let it simmer for two minutes, when it should be clear; if not (and this is the case sometimes when the jelly is too strong), then nothing remains to be done but to peel a lemon down to the flesh, cut it in slices, and whip them with four whites of eggs and two spoonsful of *consommé* of fowl; strain the aspic through a napkin, and whip it up with the whites of eggs upon a quick fire; when it boils, set it at one side, covered, for two minutes; then run the jelly through a fine napkin, wetted and tied to the four feet of a chair turned upside down; when it has run through, pour it again gently on the eggs; when the jelly is thus filtered a second time, it should be perfectly bright; but if clear at the first, the second filtering is useless; it is proper to place fire on a copper sheet over the jelly, whilst running through, lest it becomes cold. Be careful to taste the jelly when it begins to boil, and also when the eggs are added to it, and add salt if necessary, but if perfect it should not have too much salt; it is to be observed, that the jelly here described should fill but one mould; a small slice of beef may be added in the marking of it, but not to cause it to be too sharp to the palate; it will be insipid also if not seasoned enough; and to be clear the fat must be thoroughly skimmed from it; it is better to prepare it therefore the day previous, when on the next morning the fat may be more easily removed, and the consistence of the jelly known, by placing a little in a small mould, in some pounded

ice, when in half an hour it will congeal, and may thus be tried: if it be too weak, reduce it in clarifying it; and if the contrary, add a little more *consommé* to it; if the jelly is required for a large entertainment, the same attentions are required, marking it on a larger scale; to facilitate its clarification a rabbit may be added, and if the jelly is to be coloured the fowls may be roasted; they thus afford a slight colouring and an excellent flavour, and to colour to the exact point add caramel in sufficient quantity. A mode of giving a beautiful tint to the jelly is to proceed thus: melt pounded sugar without water gently over a slow fire (for this a quarter of an hour will be required), and when of a fine deep red caramel add a wine-glass full of water, and put it over a quicker fire, after some minutes' boiling you will obtain a clear deep-tinted caramel, without any bitterness from burning. It is necessary to calculate how much jelly will be required, as also to observe that the stock-pots and utensils are properly tinned.

Beurre de Montpellier—(Montpellier Butter).

Wash, in fresh water, a large handful of chervil, twenty branches of tarragon, and as much burnet, with a few chives, then blanch them in boiling water with salt; to keep them green, boil them in a preserving pan; after five or six minutes take them up, and cool them in fresh water; boil eight eggs hard; squeeze the water from the *ravigote* herbs, and pound them perfectly, add twenty fine anchovies cleaned and washed, two table-spoonsful of capers, six pickled gerkins, and the yolks of the boiled eggs, with a small clove of garlick: pound these for more than ten minutes, and mix with them eight ounces of fresh butter, a pinch of pepper, salt, and a little grated nutmeg; beat the whole well, mingling with it half a pint of fine sweet oil, and the fourth part of that quantity of tarragon vinegar. It should then yield a smooth butter and of an exquisite flavour: tint it with a little essence of spinach passed through a silk sieve, mixing but a little at a time, to give the butter a pale green tint; taste it if of a fine flavour, and rub it through a tammy or hair sieve with a wooden spoon, put it in a small basin on the ice to become firm: the seasoning of this butter claims much care: it is easy, however, to soften the acidity of the vinegar, by adding a little oil, as also, if too much oil, to heighten it with a little vinegar.

Beurre de Montpellier aux Ecrivisses—(Crayfish Montpellier Butter).

Make eight ounces of crayfish butter as directed in Part V.; pound twenty fine anchovies picked and washed with six yolks of boiled eggs, and a small clove of garlick, mix the crayfish butter with them, salt, mignonette pepper, and a little nutmeg; when well mingled, work in half a pint of fine sweet oil, the fourth part of that quantity of ravigote or tarragon vinegar, and a little rouge, to colour it of a pale rose tint: rub it through a tammy, and set it in a basin on the ice to become firm.

Sauce Magnonnaise blanche—(White Magnonnaise Sauce).

Put in a small basin two yolks of eggs (the whitest possible), a good pinch of salt, the same of pepper, and the fourth part of a spoonful of

tarragon vinegar, and stir these quickly with a wooden spoon; when they are mixed, add half a table-spoonful of sweet oil; as the sauce thickens add some drops of vinegar, then some of oil, and so proceed, rubbing it continually against the sides of the tureen, which renders it white and smooth: as it enlarges itself, the oil and the vinegar may be added in larger quantities, with common vinegar and a little aspic jelly; at the commencement, a very little of either should be added at a time, as it decomposes and curdles the sauce; by placing it on ice it will progressively take a body and become a firm and smooth cream; having thus blended with it a pint of oil, a quarter of a pint of jelly, and the vinegar necessary to make it palatable, employ it immediately. To make this sauce properly, it should be worked in the larder, or other cool place, and all possible quickness used in the movement of the spoon, for the quicker it is made the better it succeeds; when finished and firm, add some drops of cold water, which whitens it singularly. This sauce should not have to wait, as in warm weather it is liable to curdle; to remedy which work a spoonful of cold *bechamel,* with a yolk of egg, in a basin, then a spoonful of the sauce (use a wooden spoon), and by stirring it quickly it becomes as smooth as at first: use it immediately.

Deuxième Procédé—(Second Process).

Put in a small basin a ragout-spoonful of *velouté*, or cold *bechamel,* with a table-spoonful of butter made warm only, a good pinch of salt, and some drops of vinegar; work this sauce like the preceding, and as it mixes add in turns some oil, vinegar, and aspic jelly, a little of each at a time only, and in fifteen minutes you will obtain a sauce yielding in nothing to the above.

Troisième Procédé—(Third Process).

Place on the ice a deep *sauté* plate, in which put six ragout-spoonsful of white aspic jelly, three spoonsful of oil, one of tarragon vinegar, salt, and white pepper, whip these with a whisk, and they then become a smooth white sauce of an exquisite flavour; add the juice of a lemon to render it very white; when about to mask the *entrée*, render it very smooth by stirring it well.

Sauce Magnonnaise à la Ravigote—(With Ravigote Herbs).

Pick a good handful of chervil, the same of tarragon, burnet, and a few chives; wash and blanch them for five minutes in boiling water, with a little salt, after which cool, drain, and squeeze them well; pound them perfectly with a spoonful of *magnonnaise* sauce, rub it through a silk sieve, and mingle it in a *magnonnaise* sauce, made and worked as above described; use it immediately; if of too pale a green, add a little essence of spinach.

Sauce Provençale—(Provence Sauce).

Put in a basin two spoonsful of mustard, two yolks of eggs, and salt; mix with these some vinegar and oil as directed for the *magnonnaises,* for it is the same, with only the addition of the mustard.

Magnonnaise de Filets de Soles, No. 1*—(Magnonnaise of Fillets of Soles).

Take off the fillets of three soles, wash them in cold water and drain them on a napkin, then take off the skin and trim them neatly; put them in a *sauté* pan with eight ounces of butter clarified, scatter a little salt on them, and put them over a slow fire or in a mild oven; when they become white, turn them and let them simmer for some minutes; drain them on a napkin; when cold cut each fillet into three, each piece being two inches and a half long; lay them in an earthen dish with some parsley whole, a small onion sliced, salt, mignonette pepper, oil, and tarragon vinegar, cover with paper and leave them for some hours; cover the bottom of an *entrée* dish with aspic jelly, and set it level upon ice; place also in ice a plain round mould, seven inches wide and three inches high, with a cylinder in it five inches wide, so that the mould is but as a border one inch wide (this is a useful mould for many *entrées*); fill this mould with aspic jelly; an hour after dip it quickly into warm water, and turn it directly on the jelly (which must be quite stiff) in the dish; again drain the soles on a napkin, removing all the parsley and onions from them, and dish them in a circle within the cylinder of the jelly, and on the outside of it place a border of handsome croutons of jelly (see the design No. 1, Pl. LXV.); prepare half the quantity of either of the magnonnaise sauces, and pour it in the centre of the fillets; serve immediately; if not, place the *entrée* on the ice; on the top of the jelly may be placed a border of croutons of alternate white and coloured jelly. The same process is used for the magnonnaises of pike, carp, perch, turbot, salmon, &c.

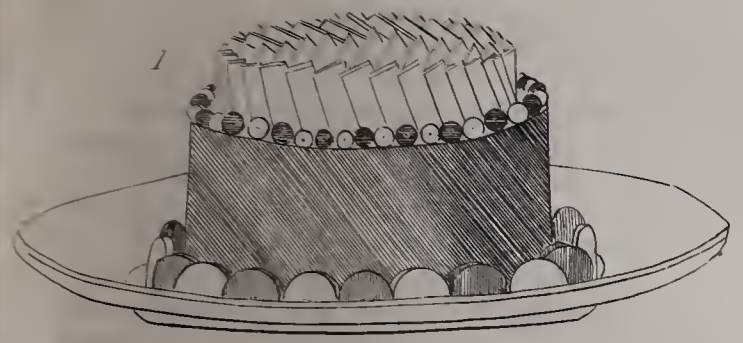
Salade de Filets de Soles—(Salad of Soles).

Prepare the fillets as above; boil twelve eggs hard, and when cold cut each into four or eight pieces to form a border (as designed in Nos. 7, 8, 11, 12, Pl. LXV.); but to do this well, lay at the bottom of the dish lettuces cut very fine and seasoned as a salad, about an inch in thickness; drain the soles and lay them on the lettuces in a border, within which pour a *sauce magnonnaise*, or mask the fish with it, if you can serve immediately; but if not, do not pour the sauce until you can serve, except it be in winter, because in cold weather these *entrées* preserve their freshness for a long time, whereas in summer an hour's delay will render them not easily known again. Salads may be thus made of all sorts of fish previously described; the small quantity of salad placed under these *entrées* gives them an elegant appearance, and coss lettuces, endive, and celery may alike be used, and sauced with oil, vinegar, salt, pepper, a pinch of ravigote herbs, chopped; and when well mixed mask

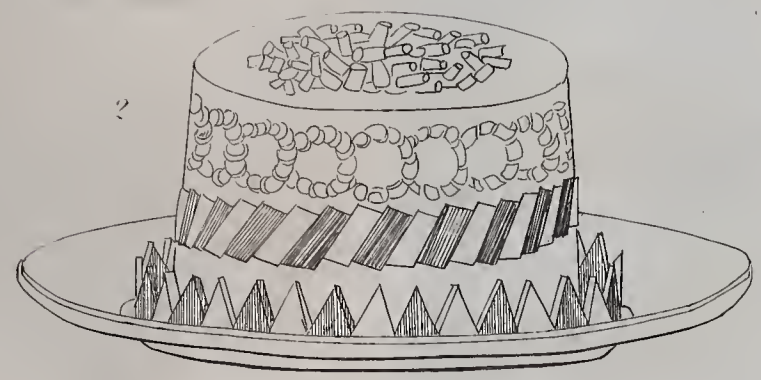
* Subjects of Plate L.

1. Represents La magnonnaise de filets de soles in a border of aspic jelly.
2. „ L'aspic de blanc de volaille garni d'une macedoine.
3. „ La poularde en galantaine à la gelée.
4. „ La magnonnaise de poulets à la reine.
5. „ Les perdreaux en galantine et à la gelée.
6. „ Le salmi chaud-froid de perdreaux à la gelée.
7. „ Le pain de foies gras on a stand of wax ornamented.
8. „ Le noix de veau à la gelée.
9. „ La croustade de pain garnie des escalopes des levrauts.

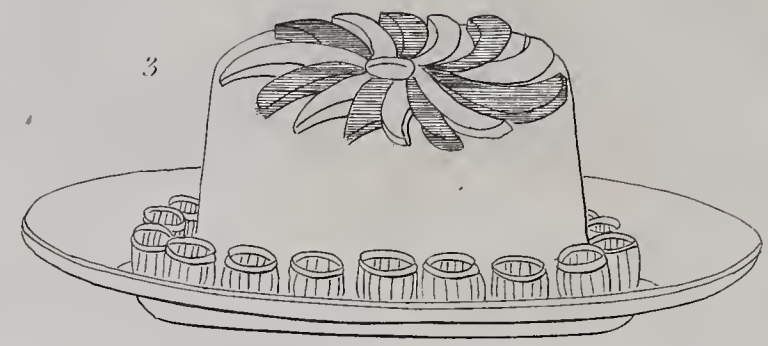
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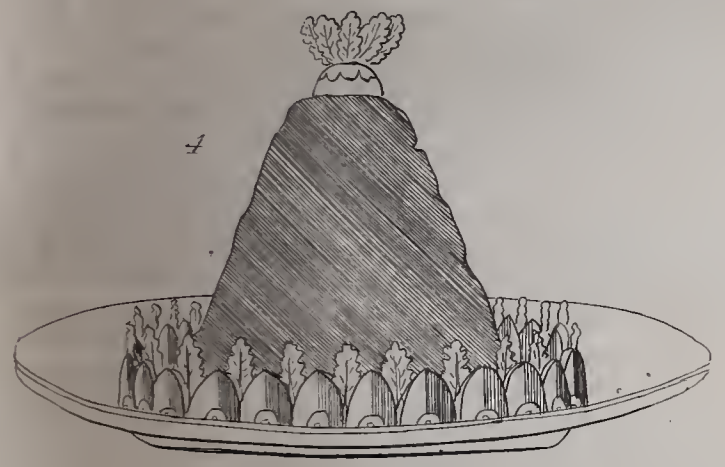
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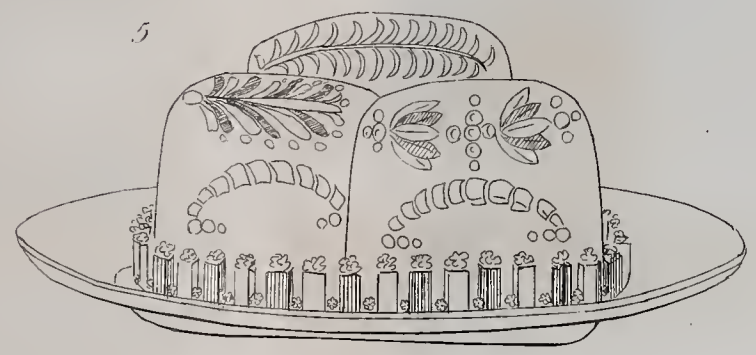
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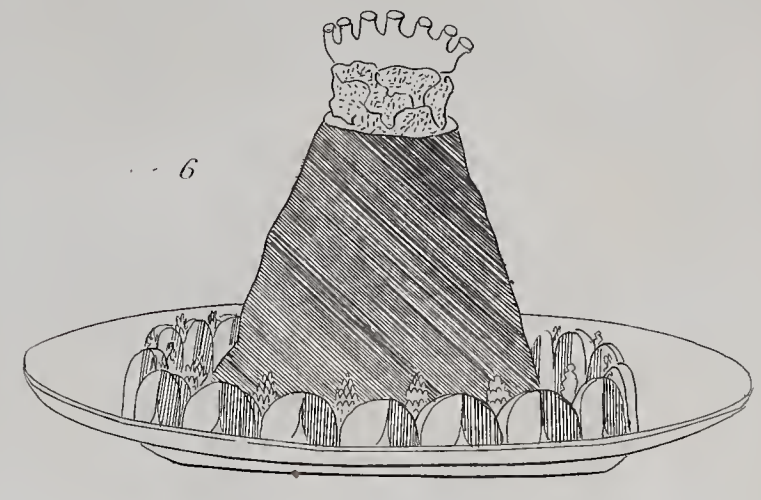
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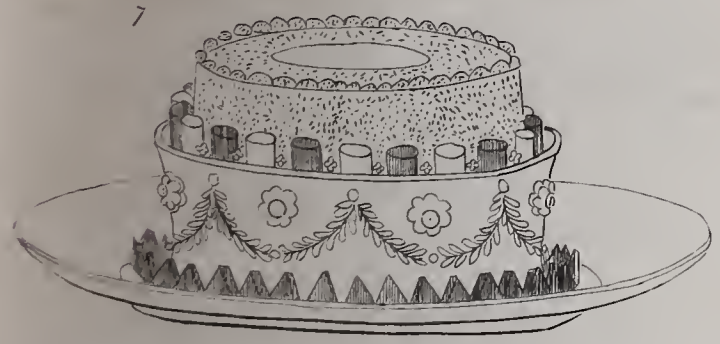
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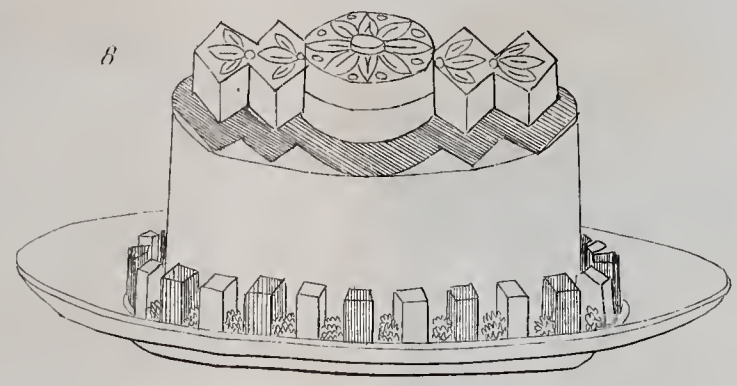
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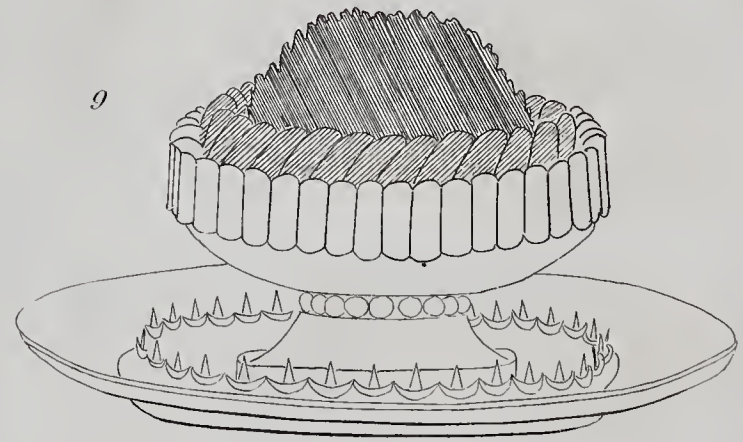
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the fish also with it; aspic jelly chopped may be added, and ornament the border of eggs with fillets of anchovies and capers, as the design indicates.

Aspics de Blancs de Volaille garnis d'une Macedoine, No. 2.—(Aspic of Fowl, with a Macedoine).

Prepare the aspic jelly as directed (which see); prepare small carrots, turnips, French beans, and artichoke bottoms, as directed for the *macedoine à l'huile* (which see); then put two ragout-spoonsful of aspic in a plain cylinder mould, which place upright in the ice, and when the jelly is set, work in it a decoration with the white part of a fowl and tongue, or with very green gerkins (see Nos. 1, 2, 3, Pl. LII.), then pour gently a few drops only of aspic to fix, but not to disarrange the decoration, and five or six minutes after, repeat the operation, and after a little time pour in two spoonsful, which leave to congeal, then the decoration is held in the centre of the jelly, upon which lay a border of ten fillets of young chickens sautéd in clarified butter; each fillet split in two lengthwise, and trimmed of an oblong shape, and lay them so as not to touch the sides of the mould, which now fill half way up with jelly, and when this becomes firm fill the whole with aspic, and cover it with a stewpan cover, on which lay pounded ice; two hours after dip the mould into lukewarm water, and turn out the jelly quickly upon the *entrée* dish, which place upon ice; put round the mould in the dish some chopped aspic to sustain a border of fine croutons neatly cut, and placed as the design indicates; pour into the centre of the aspic the macedoine roots mingled in a little white magnonnaise sauce; fillets of partridges, rabbits, quails, pigeons, and fillets of all sorts of fish may be thus used; or the fillets may be *conti* (decorated with truffles), (see the design), and adding the jelly necessary to cover them at once; when this last-named jelly is firm, begin a second time by laying a border of twelve fillets sautéd very white, and fill up the mould with jelly; an hour before serving, turn out the jelly, fill the centre with the macedoine, and lay croutons round it.

Aspic de Crêtes et Rognons de Coq garnis d'une Blanquette de Volaille —(Aspic of Cockscombs, &c).

Put two spoonsful of aspic jelly in the same mould as the preceding; when firm, lay upon it some small kidneys dressed very white (this is one of the neatest decorations), and pour upon them a little jelly, and when this is firm add more to fix the decorations, then pour in two spoonsful of aspic, and afterwards fill up nearly to the top; when the jelly commences to set, thrust into it a dozen of white combs upright, which creates a good effect; cover it with a stewpan cover, with pounded ice laid upon it; split eight fillets of fowls sautéd or roasted, and cut them in pieces with a round cutter one inch and a half wide; mix this *blanquette* in a bason, with salt, pepper, oil, and vinegar; when the mould is turned on the dish place these neatly within the cylinder, and lay croutons round the mould. When serving, mask the *blanquette* with a white magnonnaise or ravigote sauce, and serve immediately; the brains or sweetbreads of veal, or lamb's sweetbreads may be thus served; but if the brains, replace the kidneys with slices of sweetbread and tongue; or these aspics may be thus made with any of the fillets of fish previously named.

Petits Aspics à la modèrne—(Small Aspics, modern mode).

Have ten small timbal moulds, two inches and a half wide and three inches high, decorate them like the larger aspics (see Pl. LI.), and garnish them the same ; when ready to serve turn them out, placing one aspic in the centre, six around it, and three on the top ; surround them with a border of jelly or coloured butter.

Hâtelet de Crêtes et Rognons à la Gelée—(Cockscombs and Kidneys in Aspic).

Put five hatelet moulds in very fine pounded ice, pour into each two spoonsful of aspic, when firm lay upon it some cocks' kidneys, which fix with a little more jelly ; then fill the moulds nearly full ; when the jelly begins to stiffen, thrust combs into it, upright, and cover it with ice on a stewpan cover. Fill the bottom of an *entrée* dish with aspic and set it on the ice ; at the time of dishing dip the moulds into lukewarm water, and turn out quickly upon a stewpan cover to place them afterwards upon the dish ; lay three side by side, at the bottom, and the other two across at top, surround the dish with croutons of jelly, and at the four corners pour a little magnonnaise sauce. This is an old-fashioned *entrée*.

Hâtelet d'Aspic garni de Blancs de Volaille et de Truffes—(Aspic of Fowl and Truffles).

Pour jelly into the moulds as in the last article ; decorate them with truffles or rather with a small round slice of fowl, and one of truffle, each slice one inch and a quarter wide, and place them almost upright ; the hatelet thus garnished fill it with jelly, and when turned out its decorations will appear in crescents ; five hatelets thus garnished, turn them out and dish them as above.

Hâtelet d'Aspic garni de Blancs de Volaille à l'Ecarlate—(Aspic of Fowl and Tongue).

Proceed as above, with this difference, that you use the white meat of fowl, cut one inch wide and one inch and a half long, and slices of calf's tongue *à l'écarlate* (salted red), cut in the same manner ; or the fowl may be replaced by calf's sweetbread ; by this process hatelets of soles, pike, perch, turbot, &c. are formed.

Galantine de Poularde à la Gelée, No 3.—(Galantine of Fowl).

Chop half a pound of the nut of veal with one pound of fat bacon, and half a pound of lean ham, add one ounce of seasoning spice, two yolks of eggs, and two table-spoonsful of fine herbs chopped with as much of truffles ; well mingled, put the farce into a tureen ; peel one pound and a half of fine truffles and cut each into quarters, have also a fine calf's tongue salted very red, boil and take off the skin and cut it into six fillets only ; cut large lardons one inch square, from one pound of fat ham unboiled, fresh pork, or veal udder : this last is preferable. Singe, pick, and bone, as the rule directs, a middling-sized fowl, not too fat but well fleshed, and spread it upon a napkin ; with the knife take away some of the flesh from the breast, as also from the thighs, and lay the pieces thus taken on parts where the skin is visible, that it may be all of

the same thickness; when the fowl is boned, weigh it, and if two pounds weight, use half an ounce of the seasoned spice for its seasoning; spread upon it one half of the forcemeat, upon which place half of the truffles, the tongue, and the fat ham, taking care to mix the colours; season with the spice, and cover it with the rest of the forcemeat, on which lay the remaining truffles, fat ham, and tongue, and cover the whole with the remaining farce, and then form the fowl in its original shape, and with thread and needle stitch up the skin that it may contain the garniture within; this finished, surround the fowl with bards of bacon and put it in a piece of fine linen, tying the ends tight with packthread and cutting away the extremities: tie a thread also round the centre, to preserve the form of the fowl, as also one other on each side of this, but they must not be made tight; sheet an oval stewpan with sheets of fat bacon, or if the fowl is to be round, a round one; place the galantine within and surround it with four onions, four carrots cleaned, a large bundle of parsley and chives, seasoned with thyme, bay-leaf, basil, and four cloves; add the bones of the fowl, two knuckles of veal, or two calves' feet, enough stock or *consommê* of fowl as will cover the galantine, half a pint of dry Madeira or good white wine, and two table-spoonsful of old brandy; cover the whole with buttered paper and set it to boil, then let it afterwards boil very slowly for three hours and take it off; an hour after take up the galantine, and lay it with the breast downwards in a hollow dish, and press it gently whilst in the cloth to express the moisture from it; lay then upon it a stewpan cover, on which place from eight to ten pounds weight, so to make the fowl wider; strain the jelly through a silk sieve, skim off the fat, leave it to settle, strain off all that is clear, and clarify it as directed in the art. *Aspic Jelly* (which see). When the galantine is cold, uncover and dry it with a napkin, take away all the threads, trim and glaze it with a light glaze, place it afterwards upon an *entrée* dish, work upon it a rosette of jelly (see No. 3, Pl. L.), surround it with chopped jelly, and afterwards with croutons cut with a round cutter nearly an inch wide. Proceed thus to make galantines of turkeys, partridges, ducklings, and pheasants. There are, however, two distinct methods of dressing these galantines still; the first consists in cutting the truffles, bacon (first blanched,) or veal udder and tongue, in dice, and mixing them in the *farce quenelle* of fowl, with some pistachios skinned (if the galantine is of game prepare a *farce quenelle* of game); garnish all sorts of galantines with this: the other manner is nearly the same, making use of the *farce à quenelle*, but cutting the garnitures named above in lardons, instead of dice, and finishing the same as directed in the first instance; but the first method is preferable.

Galantine Truffée de Perdreaux Rouges à la Belle-vue, No. 5—(Galantine of Partridges and Truffles).

Raise all the flesh from three rabbits, preserving the fillets whole; weigh the rest of the meat, and chop it with twice its weight of fat bacon, and eight ounces of lean ham; add the seasoning spice necessary (see Part VI.), and one yolk of egg. Bone three fine partridges, and spread them out on a napkin, make the flesh of an equal thickness and season; place on each one-sixth of the farce, which spread to receive six halves of truffles, which surround in some pig's caul, and between each truffle place an escalope of fillets of the rabbits; season slightly and mask with

the remaining farce; stitch up the partridges, giving them their original shape; surround them with sheets of fat bacon, and afterwards with linen, and tie them close; put them in a stewpan lined with bacon, onions, carrots, a bunch of parsley and chives, seasoned with thyme, bay-leaf, basil, and four cloves, and the bones of the game, and let them go slowly for two hours; leave them in their braize to become nearly cool, drain them, and, when cold, trim and glaze them: put a little jelly into three oval moulds five inches long, three inches wide, and four inches high, having the bottom rounded (for decorations see No. 5, Plate L.); having masked the decoration with jelly an inch deep, lay in the partridges, and fill the moulds with jelly, but before it sets place upright within it two fillets of rabbits *à la conti*, in half-moons; an hour before serving turn out the galantines on the dish, in the form of a triangle, lay chopped aspic round, on which place a rich border of jelly, or glazed roots: the flesh of three partridges may be used for the farce instead of the rabbits, and in the same manner the galantines above-named may all be made, using the fillets of fowl instead of game.

Faisans en Galantine sur un socle—(Galantine of Pheasants on a stand).

Disgorge and blanch a Strasbourg fat liver, as usual; cut each half into four fillets, which trim; pound two of the fillets with the trimmings, together with the flesh of a partridge and as much fat bacon; season the whole highly; add two yolks of eggs and some fine herbs passed in butter, pound the whole well and rub it through a sieve; bone a pheasant that has been some time dead and well fleshed, and season it well, spread on it one-half of the farce, on which again lay three fillets of the fat liver, and between each fillet some truffles cut in halves; add the seasoning spice necessary, and cover these with the half of the remaining farce: on the livers again lay some half truffles, season and mask with the rest of the farce; then with a needle and thread give the pheasant its original shape, and finish this as the preceding galantines; add the bones of the game and give it three hours' gentle boiling, leave it to cool in the braize, then drain, trim, glaze, and dress on a socle (see Plate LXII.) two inches high by six inches wide, and lay round it a rich border of jelly; decorate the galantine also.

Salade de Poulets à la Reine—(Salad of Fowl, Queen's fashion).

Dress in a *poële* (see that article), or roast, four fine chickens, and when cold cut them in pieces, as for a fricassée; lay the pieces in a bason, with salt, pepper, oil, vinegar, whole parsley washed, a small onion sliced, or a shallot, and cover with a round piece of paper; leave them in this seasoning for some hours; boil eight eggs of the same size hard, and take off the shells; wash six fine lettuces: half an hour before serving, drain the fowl upon a napkin, separating the small pieces of parsley and onions, take the leaves from the lettuces, preserving the hearts very small, cut the leaves small, season them as a salad usually is, and turn them into the dish; lay upon them in a circle the eight thighs of the fowls, in the centre put the wings, upon the top of the thighs lay the rumps and two of the breasts only, surmount these with the fillets, laying one the smooth side upwards, and the next the contrary way, or upside down, (as four are taken from the left, and four from

the right side,) on these lay the two other breasts; be careful to keep this *entrée* very neat and very upright, to give it that elegance indicated in No. 4, Plate L.; make a border of eggs cut in eight pieces, and between each quarter place upright small hearts of lettuces, each heart cut in four or even six pieces; place half an egg, in which fix upright a heart of lettuce, and place it on the summit of the salad (see the design), then mix in a bason a good pinch of chervil and some tarragon leaves, both being chopped and blanched, with salt, pepper, oil, ravigote vinegar, and a spoonful of aspic jelly, chopped small: the whole well mingled, pour it over the salad and serve immediately.

Magnonnaise de Volaille à la gelée, No. 4—(Magnonnaise of Fowl, with aspic).

Dress and cut in pieces four chickens, as directed in the last article, and season them the same, leaving them in that state for two hours; put the aspic on the ice, and prepare the white magnonnaise sauce (see that article); an hour before serving, drain the chickens on a napkin, and throw them into a fourth part of the sauce, and set them on the ice for half an hour, tossing them up from time to time; then dish them up as in the last article, but without any salad, building them as high as possible; put chopped aspic and a border of croutons of aspic round them, as in Nos. 1, 2, 3, 4, 5, 6, Plate LII.: when serving, work the sauce well with a spoon to mask the fowl smoothly, which it will not do if too thick, and in this case mix a spoonful of cold *consommé*, stock, or melted aspic, or simply some water: for the *magnonnaise* of fowl *à la ravigote*, use the ravigote sauce instead of the above.

Salade de Volaille à la Magnonnaise—(Salad of Fowl, with Magnonnaise Sauce).

This is the same as above, with this difference only, that you use a salad, and sauce with a white or green magnonnaise, prepared with some aspic.

Sauté de Poulets en Salade à la Magnonnaise—(Salad of Sauté of Fowls, Magnonnaise Sauce).

Raise and trim the fillets of six fat chickens, sauté them as for a *sauté au suprême;* drain them on a napkin and let them cool, being slightly pressed between two stewpan covers; decorate with truffles or tongue the twelve small under fillets (*conti*), and give them a horse-shoe form, in a sauté-pan; when sautéd cool them between two covers; trim all the fillets, slice six hearts of lettuce, and season them as usual; lay them on a dish in a border, and dish the fillets upon them, putting between each of them a small fillet; they must be laid quite in a circle to be neat; then lay round them a handsome border of croutons of jelly, and pour in the centre a magnonnaise or ravigote, prepared with aspic; but if you use the white magnonnaise, glaze the conti fillets, but if the ravigote, leave them white.

Sauté de Poulets à l'Ecarlate, sauce Magnonnaise—(Sauté of Fowl and Tongue).

Prepare twelve fillets of chickens, as in the last article, but do not separate the smaller fillets; trim twelve fillets of cold tongue of the

same form as the chickens, but not quite so thick; trim the chickens, cover the bottom of the dish with chopped aspic, and dish the fillets alternately red and white in a circle upon it; lay round them a border of handsome croutons of jelly, and pour into the centre a white or green magnonnaise sauce.

Sauté de Poulets aux Truffes à la Magnonnaise—(Sauté of Fowl with Truffles, Magnonnaise Sauce).

The fillets of fowl being prepared as above, cut as many thin slices of truffles dressed with champagne, of the same shape as the chickens; if the truffles are unboiled, simmer them for ten minutes in a little champagne or madeira; and when dishing them up lay a truffle between each fillet, and finish as in the last article.

Sauté de Poulets aux Truffes à la gelée—(Sauté of Fowls and Truffles, with Aspic).

Prepare, as before, ten fillets of fowl, and cool them between two stewpan covers, and trim of the same form, ten fillets of very black truffles, dressed in madeira wine, and dish them alternately in a plain round mould, with a cylinder in the centre; fill the mould with aspic and set it on the ice, pour also some jelly on the bottom of a dish, and set it upon the ice; half an hour before serving, turn the jelly from the mould upon the centre of the dish, lay a border of croutons of jelly round it, and pour into the cylinder a *sauce magnonnaise*, white or ravigote. Fillets of partridges, rabbits, pigeons, or quails may be thus prepared, with some fillets conti, or fillets of tongue or truffles intermingled.

Sauté de Poulardes à la Macedoine, sauce Magnonnaise—(Sauté of Fowl with a Macedoine, Magnonnaise).

Prepare ten fillets of fowl as usual, and dress them in a circle, laying between each the half of an artichoke bottom, trimmed of the same shape as the fillets, garnish the dish with a border of roots, as designed in Plate LXVI., and when serving, put in the centre of the fillets a small *Macedoine à l'Huile* (see that article) dished up high and masked, as also the fillets, with a white or green magnonnaise sauce; fillets of truffles or tongue may also be laid between the fowl.

Salmi Chaud-Froid de Perdreaux à la gelée, No. 6—(Cold Salmi of Partridges, with Aspic).

Roast six fine partridges, and when they are cold take off the thighs, the wings, and the breasts, remove the skin and trim them neatly; wipe them with a napkin, and put them in a stewpan; put the bones and trimmings into another stewpan, with half a pint of hock, the same of white burgundy, a bay-leaf, and shallots, cover and place the stewpan over a quick fire; when about half reduced, add a ladleful of veal stock, and when boiling set the stewpan at the corner of the stove, to boil an hour; skim it carefully and strain through a napkin, replace it in a small stewpan over a large fire, with two ladlesful of clarified *sauce espagnole*, stir it with a wooden spoon to reduce quickly, and at the same time to prevent it burning; but to render it brilliant, leave it at intervals without stirring, adding at each time some spoonsful of aspic jelly; when reduced sufficiently, pass it into a smaller stewpan (it should

be a little thick) and stir it from time to time with a spoon, that it may be very smooth as it cools; then pour a fourth part over the pieces of partridge, which lay out on a baking sheet, to mask their surfaces; when the sauce is cold, dish the thighs in a close circle, on which again lay in the same manner the ten fillets, and on them four breasts, and on those the remaining two, and crown the whole with a fine truffle boiled in champagne wine, and not peeled, and fix upon it a large double cockscomb, dressed very white; then work the sauce with the spoon, and if too thick, place it for an instant over the fire, just to warm the stewpan only; but on the contrary, if too thin, put it on the ice, which will immediately set it; when fit to mask, it should quit the spoon difficultly, forming a strong but very smooth cord; then carefully pour it over the salmi, removing the truffle, but replacing it again, and surround it with a handsome border of roots or aspic.

Salmi-Chaud Froid de Perdreaux aux Truffes à la gelée—(With Truffles).

Proceed as above, with four partridges only; adding to the sauce an essence of truffles, and when dishing, placing between each piece a slice of truffle dressed with wine, or in the sauce; and thus also pheasants, woodcocks, plovers, wild ducks, and other game may be used.

Filets de Becasses aux Truffes à la gelée—(Fillets of Woodcocks and Truffles, with Aspic).

Roast five woodcocks, when cold raise the fillets (without leaving any breasts); pound the flesh of the thighs with trimmings of truffles and mushrooms; put the bones in a stewpan, with half a pint of white wine, trimmings of truffles, a bay-leaf, and a shallot, and reduce three-fourths of it over a fire, strain through a napkin, and work this *fumet* (essence) with two ladlesful of clarified *espagnole*, and finish this sauce as directed for the *chaud-froid* of partridges; strain through a tammy, put half of it into a stewpan, with the flesh that is pounded, set it over a slow fire and stir with a wooden spoon; when nearly boiling, rub the *purée* through the tammy and set it away to cool; dish the ten fillets in a neat circle, adding between each fillet a slice of truffle of the same shape, and pour the *purée* in the centre, leaving it as high as possible, but not to disarrange the fillets; the sauce when cold must be worked until very smooth with a spoon, and then pour it over the fillets and the *purée;* lay chopped jelly round the *entrée*, and a handsome border of croutons of jelly of two colours upon it, and chopped aspic may be laid upon the *purée*. According to these directions, *entrées* of fillets of partridge, pheasants, teal, rabbits, and other game may be formed.

Chaud-Froid de Poulets à la gelée—(Cold Entrée of Chickens, with Aspic).

Singe five fine chickens and cut them in pieces, as for a fricassée; leave them to disgorge for two hours by the side of a stove, observing that the water does not become too hot, then drain them, cool them in several waters, and put them in a stewpan, with as much stock as will cover them; set them on a good fire to boil some minutes, then strain them and put them into cold water, trim them neatly, and put them in a stewpan with a little fresh butter, just melted only; set them over a

moderate fire, tossing them often, that they may be set lightly, throw in a little flour, still tossing them over the fire, then taking them off, put the liquor to them in which they were blanched, running it off clear to them; the whole mingled, place them again over the fire, seasoning them with salt, a little nutmeg a bundle of parsley with chives, thyme, bay-leaf, and basil tied up with it, two onions stuck with two cloves in each, and a dozen of small mushrooms turned; when it boils, set it at the corner of the stove to boil for half an hour, and then skim it carefully; take the chickens from the sauce, letting them drain, and set them away in a stewpan covered; reduce the sauce to the proper point, and two minutes after throw in a *liaison* of five yolks of eggs, and stirring it with a wooden spoon, let it throw up a few boils, then squeeze it through a tammy; when cold, put a third of it to the fricassée, tossing it up once or twice only, and set it on the ice for half an hour; dish the *entrée* as the *magnonnaise* of fowl (which see), and keep it as high as possible, crowning it with a fine truffle, dressed in champagne wine, and not peeled, and upon it a fine white double cockscomb fixed; work the sauce well with a wooden spoon, adding four spoonsful of aspic, just melted only, which should render it very smooth, and pour it equally over the surface of the fricassée (remove the truffle but replace it afterwards), surround the *entrée* with chopped aspic, and a handsome border of croutons of jelly of two colours: serve immediately.

Chaud-Froid de Poulets aux Truffes—(Cold Entrée of Fowl, with Truffles).

Prepare this fricassée as the last, and in dishing it up, mingle some truffles cut in halves with it, and after having sauced it, place here and there seven or eight truffles turned very round; finish with chopped aspic and a border of croutons, with truffles or small roots glazed.

Obs.—If more *entrées* of this description than one are required, it is good to compose one of all the limbs from one side of the fowls, and the second with the limbs from the opposite side, as thereby they dish up neater: this is applicable to any other species of game.

Noix de Veau à la gelée, No. 8—(Nut of Veal, with Aspic).

Take off the nut from the leg of a cow calf, detach the udder from it, and flatten it with a beater; prepare a second udder in the same manner, and place one upon the other on the centre of the nut of veal, fastening it on with a needle and thread, but not too tight, then trim the nut of veal neatly, and lard it with lardons placed perpendicularly, of fat and lean ham or bacon and tongue; put in a small braizing pan some sheets of bacon, on which lay the nut of veal, its trimmings, two knuckles of veal or two calves' feet, a fowl cut up, two carrots, four onions, a large bundle of sweet herbs, two cloves, a little salt, a gill of madeira wine, and as much brandy, and three ladlesful of stock; cover with sheets of bacon and buttered paper, and set it over a quick fire; when it boils place it over some red ashes to boil slowly for three hours; put fire also on the top; when done leave it to cool in the braize, and when it becomes lukewarm take it up to drain upon a dish, and observe that the udder remains perfect, then press it with a stewpan cover with a ten-pound weight laid upon it; strain the braize through

a fine napkin, skim and clarify it as usual, adding half a pint of white wine, and set the jelly on the ice; when the veal is cold trim it, and decorate the udder, taking its surface off thinly, to render it smooth and very white, then trim it in its length, and thickness as in No. 8, Pl. L.; trim the nut of veal, preserving it of the same form as the udder, and glaze it without touching the udder, which must be kept white. Chop half of the jelly when it is firm, put it upon the *entrée* dish and lay the veal upon it, decorating the udder afterwards with aspic and truffles only, or tongue salted red; from the remaining jelly form a handsome border of croutons to lay round it, and serve; it is also served, having been prepared as above, by laying it on a bed of Montpellier butter (which see) and garnishing it round with a border of jelly or roots, or coloured butter, and decorating the top; it is then denominated *au beurre de Montpellier.*

Noix de Veau au beurre d'Ecrivisses—(With Crayfish Butter).

Trim a fine nut of veal neatly, and lard it with large lardons of ham and fat bacon; split an udder in two slices, beat them flat and cover the veal with them, tying the veal with packthread to give it a round form, then dress it as directed above; when cold, trim it as neatly as possible, but keeping its surface somewhat rounded; the udder should be very thinly trimmed; glaze the veal; roll out a round piece of crayfish butter, which put to cool on the ice, roll it of the size of the little finger, and place it on the veal, making it turn in the form of a volute (a snail shell), giving the space of a finger between each turn of the butter, which space is filled up with chopped jelly; put chopped jelly round the veal on the dish, and a border of croutons of aspic; it should be raised by having some jelly poured at the bottom of the dish, and made firm upon the ice.

Noix de Veau à la Perigord—(Nut of Veal, with Truffles).

Trim neatly a nut of veal as if for larding, and garnish it with large lardons of truffles, but place them so as to form a rosette, palm branch, or a sort of chequers; thus garnished, surround it with slices of fat bacon, tie it to preserve its form, and dress it as the above: when cold trim it properly, and glaze it, after which cut with a root-cutter three quarters of an inch wide some lardons of truffles dressed in champagne wine, or the braize of the veal; the lardons should be one inch and a half long, then cut with the same cutter holes in the veal, in which fix these truffles; they should be placed between the lardons that were dressed in the veal, and rise about an inch above the surface; lay it on the dish garnished with aspic chopped fine, or upon a small *socle* of butter, or some jelly; cover also the top of the veal with aspic jelly chopped, but not so as to hide the truffles; then garnish it with a rich border of croutons of jelly and truffles mixed alternately; or a border of either singly.

Cotelettes de Veau à la Gelée—(Cutlets of Veal with Aspic).

Trim neatly ten small veal cutlets, and dobe them with lardons of fat bacon, and ham or calf's tongue salted red; place them in a stewpan, surrounded and covered with sheets of fat bacon; put in also their trimmings: two carrots, two onions, two cloves, a good bundle of parsley,

thyme, bay-leaf and basil, a little salt, half a pint of white wine, half of that quantity of brandy, and two ladlesful of *consommé;* cover these with a buttered paper, and place the stewpan over the fire; when it boils, set them to boil slowly with a little fire at the top for two hours, after which take them up, and when nearly cold press them between two dishes under a weight of ten pounds; when quite cold, trim them perfectly, glaze and dish them on chopped aspic, placing the fillet of the cutlet uppermost; decorate each cutlet neatly with aspic, and surround them with a border of croutons of jelly and serve.

Cotelettes de Veau à la Belle-vue—(*Belle-vue*, Fair-looking).

Dobe ten cutlets with lardons of truffles and red calf's tongue, but forming with these lardons a quadrille; dress and trim the cutlets as above; glaze and lay them in a small sauté-pan, in which you have set some jelly to become stiff, thus rendering them brilliant; place them on the ice, and add jelly just sufficient to cover them; when they are firm, put the plate over the fire for such a time only as may detach the jelly, and turn them out upon a baking sheet, then with the point of a knife separate each cutlet, and trim off quickly the jelly which exceeds the size of the cutlet; the point of the knife should be dipped in warm water; dish them on a dish covered with chopped jelly, placing the fillets of the cutlets uppermost; garnish the *entrée* with croutons of jelly.

Cervelles de Veau à la Magnonnaise—(Calves' brains, with Magnonnaise Sauce).

Take all the fibrous vesicles from eight calves' brains, and lay them for some hours in cold water to disgorge, then with a slice put them into boiling water with a little salt and a gill of tarragon vinegar, to boil for a quarter of an hour, take them up with a slice; keep them whole and leave them to cool in cold water; then line a stewpan large enough to hold all the brains, with fat bacon as for sweetbreads; put them in, and on each lay a slice of lemon, cover them with fat bacon and a sheet of paper buttered; add a bunch of herbs and two onions stuck with two cloves each, and any white braize, or else stock, with the skimmings of any white braize, or poële, just sufficient to cover the brains; when it boils, place the stewpan on a bed of ashes, to go slowly for an hour, then let them cool in their liquor, and afterwards drain them on a napkin; divide them in halves, trim them neatly, and dish them in a circle on an *entrée* dish with chopped jelly round them, and a rich border of croutons of jelly; between each piece lay a crescent of jelly cut with a cutter of one inch and three-quarters wide; then pour into the centre a white magnonnaise or ravigote sauce; or the brains may be masked with it; serve.

Salade de Cervelles de Veau—(Salad of Calves' brains).

Prepare eight brains as above, dish them in a circle round the dish, the bottom of which is garnished with lettuces cut and seasoned as a salad, put also some lettuce round, and on it an elegant border of eggs, ornamented with lettuce hearts and fillets of anchovies; when serving mask the brains with a *ravigote magnonnaise* sauce prepared with aspic jelly, or only pour it into the centre.

Cervelles de Veau au beurre de Montpelier—(With Montpelier Butter).

Lay a border of Montpelier butter (see that article) on the dish, and on it lay eight halves of brains dressed and trimmed as above; upon those lay a second border of eight halves of brains; but as you place these, lay between each a crouton of Montpelier butter, shaped like a crouton for *sautés* of fowl; to shape this butter correctly, cool it in a tureen of water and some pieces of ice washed; or simply on a stewpan cover placed upon the ice; the edges of these croutons may be covered with fillets of anchovies; garnish this *entrée* with a border of bold croutons of aspic jelly; serve. They may also be served with the cray-fish Montpelier butter.

Cervelles de Veau à la Gelée—(Calves' Brains).

Prepare half of the recipe of the Montpelier butter (which see); fill the cylinder mould for borders with aspic when firm, turn it out upon an *entrée* dish, which set upon the ice; place within the cylinder an entire brain, which cover with the Montpelier butter (iced) so as to fill the cylinder, then on this butter lay three whole brains dressed as above, and very white; decorate their tops with fillets of jelly, or jelly chopped, and garnish with a border of jelly or coloured butter.

Balotines d'Agneau en galantine à la Gelée—(Galantine of Lamb, with aspic).

Bone a shoulder of lamb, garnish it as detailed in the Article *Galantine de Volaille* (which see), and dress it in the same manner, giving it a fine round form; when nearly cold, take it from the braze, and press it lightly between two stewpan covers; trim, glaze, and lay it on chopped aspic in the *entrée* dish, or upon a small socle of jelly or butter; decorate the top with a handsome rosette of fillets of jelly, or a double star; lay a rich border of croutons of jelly round, and serve; galantines of necks of mutton, in form of a carbonade, may also be made, but these are common entrées.

Filets de Mouton à la Gelée—(Fillets of Mutton, with aspic).

Raise the fillets of four fine necks of mutton, and dobe them with small lardons seasoned with sweet herbs; place them in an oval stewpan lined with fat bacon, add the trimmings of mutton, two carrots cleaned, two onions, each stuck with two cloves, a good bunch of parsley and herbs, a little salt and pepper, half a pint of Madeira wine, and two ladles full of *consommé* or stock, cover it with a round piece of buttered paper; when it boils, place it over a slow fire with a little fire at the top, that the fillets may go slowly for two hours or more; then take them off and let them nearly cool in their braze, take them up and press them lightly between two stewpan covers; when quite cold, trim and cut each in the centre, so as to obtain eight fillets of equal length, glaze and dish them in a circle, decorate their tops with fillets of jelly (as palm leaves), and surround them with chopped aspic, and a border of croutons of aspic jelly; serve. Fillets of the fawn, wild boar, and other game, may be thus prepared, but are seldom used.

Cotelettes de Mouton à la Gelée—(Cutlets of Mutton with aspic).

Lard eighteen cutlets with lardons of fat bacon and ham; braze them as the fillets above described, proceed in the same way to dish them up, laying the fillet of the cutlets uppermost; garnish with a border of croutons of aspic.

Langues de Mouton à la Magnonnaise—(Sheep's Tongues, with *Magnonnaise* Sauce).

Blanch fifteen sheeps' tongues, trim and braze them as the fillets of mutton; let them boil three hours, then take off the skins from them and replace them in the braze; when nearly cold, take them up and press them between two baking sheets to make them as flat as possible; when quite cold, trim them neatly, glaze and dish them in a circle on an *entrée* dish, and surround them with chopped aspic, on which arrange a border of croutons of aspic; when serving pour into the centre a white or ravigote *Magnonnaise* sauce; they may also be served with aspic, but without any sauce; if for the sheeps' tongues *à l'écarlate*, prepare but ten tongues, and between each lay a fillet of calf's tongue, salted red, and trimmed of the same form as the sheep's tongues, and in the centre introduce chopped aspic.

Langues de Mouton au beurre de Montpelier—(With Montpelier Butter).

Prepare fifteen tongues as above, but instead of pressing them flat lay them on the sides, to render them narrow; trim and glaze them, form in the centre of a dish the Montpelier butter in a mass, one inch in thickness, four inches high, and five inches in diameter; place round this mass at an inch distance a border of the same butter to sustain the tongues, which place upright round the enclosed circle or mass; decorate the tongues with aspic, and between each, lay a slice of red calf or beef tongue, cut like a cock's comb, or truffles; garnish it round with chopped aspic, and with a border of roots, coloured butter or aspic jelly in croutons.

Langues de Mouton au beurre de Montpelier aux Ecrevisses—(With Crayfish Montpelier Butter).

Prepare fifteen tongues as before; garnish the *entrée* dish with the crayfish butter disposed in a round mass seven inches wide, two inches high, and one inch thick; then lay the larger ends of the tongues on this border, so that the small ends may be found in the centre at the top; cover the ends afterwards with a little of the butter formed into a small dome, three inches in diameter; cover it afterwards with chopped aspic; and between the lower ends of the tongues place a crouton of aspic; garnish it round with chopped aspic and a border of croutons of jelly.

Côtes de Bœuf à la Gelée—(Ribs of Beef, with Aspic).

Trim neatly a piece containing three ribs of beef, and lard it with lardons of fat bacon and ham seasoned; envelop it in slices of fat bacon, and tie it up neatly to preserve its shape; tie packthread round it also to preserve it as thick as possible, then put it into an oval stewpan with some trimmings of veal and beef, half a pint of Madeira wine,

a gill of brandy, two ladles full of *consommé* and roots, herbs and spices as usual; cover with a buttered paper, boil it four hours very slowly, and leave it to cool in its braze; when nearly cold, take it up and press it between two stewpan covers; when quite cold, trim it, taking care not to detach the bones, which trim and scrape very white; glaze and place it on an *entrée* dish garnished with chopped aspic, form on it a light decoration of aspic, and surround it with a fine border of croutons of aspic or roots.

Filets de Bœuf à la Gelée—(Fillets of Beef, with Aspic).

Trim neatly a fine fillet of beef, lard it with lardons of fat bacon and ham, roll it up in a volute, beginning at the thick end; tie it up close and envelop it with sheets of fat bacon; tie it again to keep its shape, and proceed in all things as in the last article; or it may be formed of an oblong shape by folding it double lengthways, and tying it up close.

Croustade de pain garni d'une Escalope de Levrauts chaud froid, No. 9.—(Croustade of Bread, with an Escalope of Hare).

Prepare a croustade as directed (see that article), empty it and spread in the inside two spoonsful of *panade;* when it is cold, fill it with an escalope prepared thus: raise the fillets of two leverets, trim them in escalopes and put them in a sauté pan; mask them with warmed butter, a little salt and a sheet of paper; put into a stewpan all the trimmings of the game, with two shallots, a bayleaf, two ladlesful of stock, some mushrooms, and trimmings of truffles; when it boils, set it at the corner of the stove, and an hour after strain it through a napkin; reduce half a pint of good white wine, with some small shallots, half a bayleaf, two cloves, add two ladlesful of clarified *espagnole*, and the essence of the game; when this boils, place it at the corner of the stove to boil slowly for an hour; skim and pass it through a tammy; pour it afterwards into a middling sized stewpan, and boil it down quick over a strong fire, stirring it continually with a wooden spoon; when reduced enough, which is easily seen by pouring it from the spoon, when it ought to form a thick and glossy thread, pass it again through the tammy, and set it in a *bain marie* stewpan; *sautez* the escalope on a slow fire, and having drained away the butter, pour the half of the sauce to it, stirring the sauté pan so as to mix the whole properly; when the escalope is cold, put it neatly into the croustade (see the design, No. 9, Pl. L.); work the rest of the sauce with two spoonsful of aspic scarcely melted, and when ready mask the escalopes and serve; garnish the edge of the dish with croutons of jelly, roots or coloured butter; you can prepare these escalopes in another mode: dressing the fillets whole between sheets of bacon or butter only, with a bayleaf, over a very slow fire, or in a mild oven, so that the fillets may only simmer; when cold, cut them in escalopes and sauce them as above; the croustade can be filled also with escalopes of rabbits, quails, woodcocks, partridges, &c., or with a blanquette of fowl with truffles, or mushrooms.

Pain de Foies Gras sur un Socle, No. 7—(Cake of fat Livers on a Socle).

Weigh one pound of fat livers of capons perfectly disgorged and trimmed, weigh half a pound of *panade* (see that article), and half a

pound of fresh butter or scraped fat bacon. Commence by pounding the *panade*, then mix the butter; take these from the mortar and thoroughly pound the livers, again add the *panade*, and pound the whole for a quarter of an hour, adding five yolks of eggs, an ounce of seasoning spice, two spoonsful of sweet herbs passed in butter, and one of *velouté*, when well mingled rub the whole through a wire sieve, and put it into a tureen; add two ounces of veal udder blanched and cut in dice, as also two ounces of red tongue, and two ounces of truffles (two ounces of pistachios skinned may also be added); line a cylinder mould with very thin sheets of fat bacon and very even, and put the farce into it; strike the mould gently on a napkin, that the farce may enter into all the shapes of the mould, cover it again with fat bacon and place it in a stewpan that is four inches wider, and put as much boiling water as will nearly cover the mould, set it on some red ashes, with ashes also on the cover to keep the water always of the same heat, for the least ebullition will cause the farce to swell, and thereby decompose it partly, therefore boiling it must be avoided; two good hours after, take up the mould and set it on the ice or in a cold place; when quite cold, heat the mould a little over the stove, and turn the cake out on a stewpan cover: take off the mould and the bacon, and glaze the top and sides with a fine light glaze, a little hot; then place it on a small socle of lard or butter; place round the cake a border of croutons of jelly, and another at the foot of the socle (see the design, No. 7, Pl. L.); the cake may be laid upon a dish, the bottom of which has been filled with aspic, garnish the edge of the dish with chopped aspic, and then with a border of croutons of aspic, and decorate the top with jelly cut in small croutons. The same process as the above is used for the cakes *(pains)* of fowl, using fillets of fowl instead of the livers; as also of game, using the flesh of leverets, rabbits or partridges, but in these farces two ounces more of butter are required, or else replace it with some *velouté* or well reduced *espagnole*, which gives still more richness to these cakes of fowl or game.

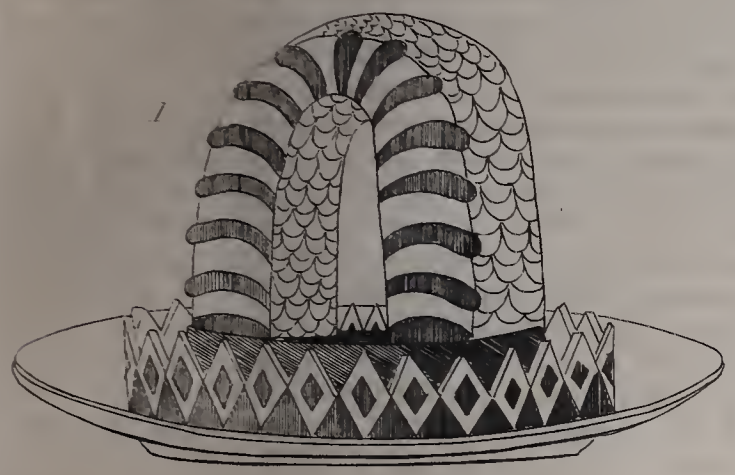
Anguille en Galantine, en Arcade Historiée, No. 1*—(Galantine of Eel, decorated as an Arch).

Skin and bone a fine eel, taking care not to cut through the flesh, open it on a napkin and spread upon it some *quenelle* of pike or carp; lay on the farce some fillets of tongue, truffles, veal udder, and pistachios; cover these with a little more farce, roll up the eel into its original shape and sew it up with a needle and thread, cut it in two equal portions and surround them with bards of bacon, enclose each part in a napkin and tie it up as usual; put the galantines into an oval stewpan, giving them the form of a horse-shoe, in the centre of which place a large carrot to keep them in that form; then make a marinade for them as follows: put in a stewpan three carrots, three onions, parsley whole,

* Subjects of Plate LI.:

1. Represents Une galantine d'Anguille en arcade historiée.
2. „ Darne de Saumon au beurre de Montpelier.
3. „ Galantine d'Anguille en volute historiée.
4. „ Darne d'Esturgeon, decorée à la moderne.
5. „ Galantine d'Anguille en bastion à la gelée.
6. „ Darne de Saumon à la gelée et glacée.
7. „ Croustade de pain garnie d'une sauté de volaille à la belle-vue.
8. „ Aspic de filets de Soles à la Parisienne.
9. „ Croustade garnie de Cervelles au beurre de Montpelier.

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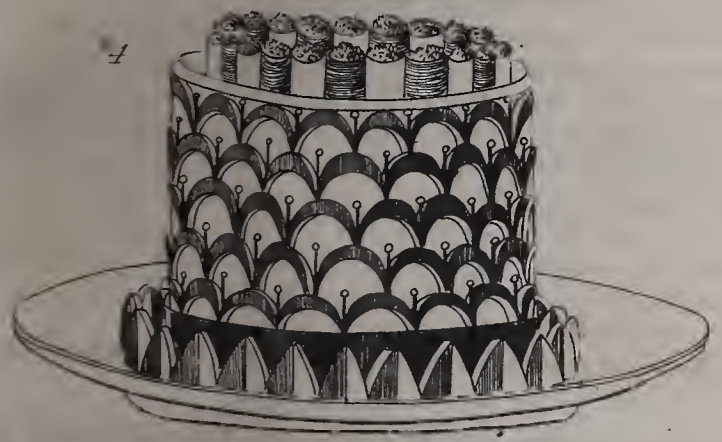
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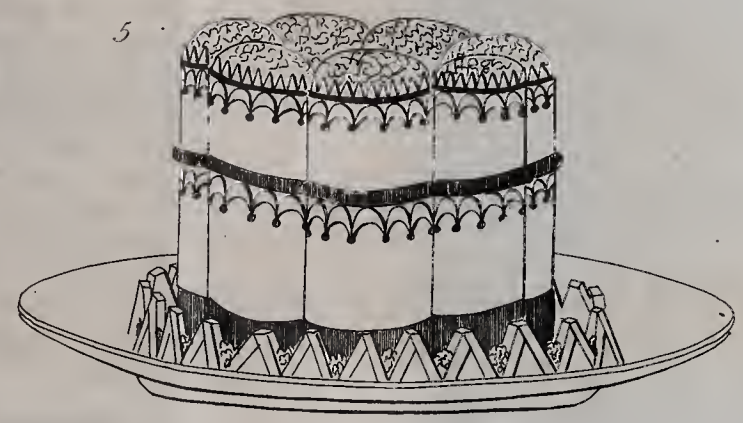
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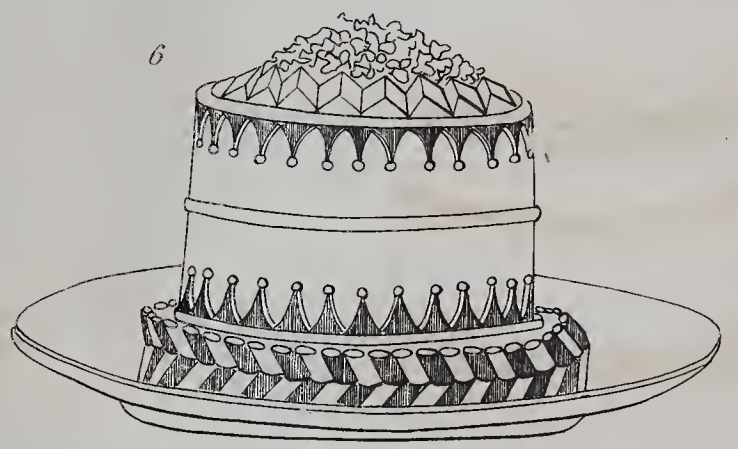
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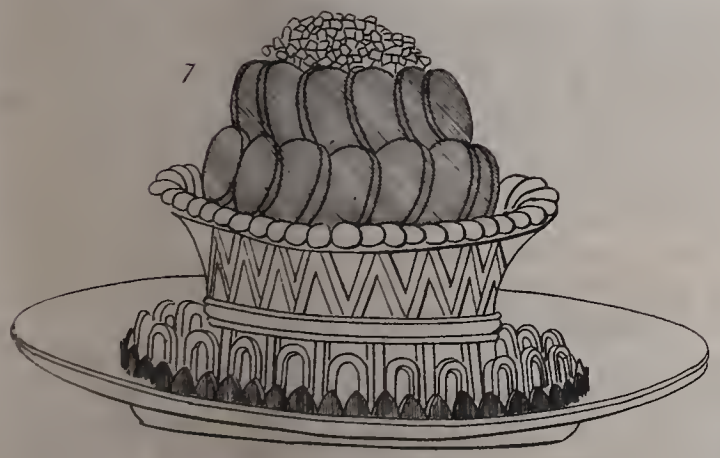
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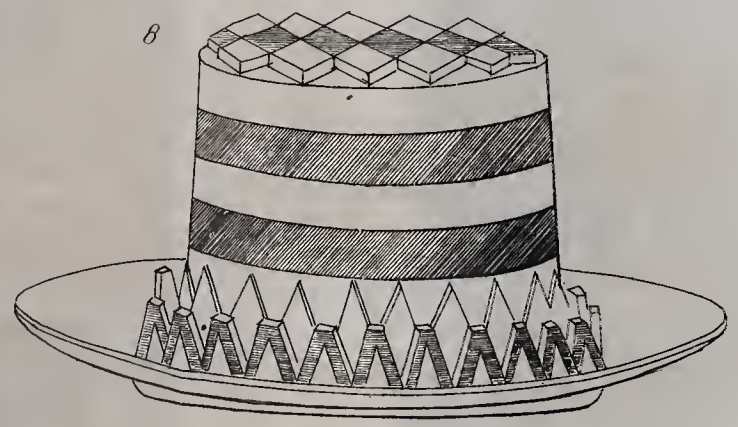
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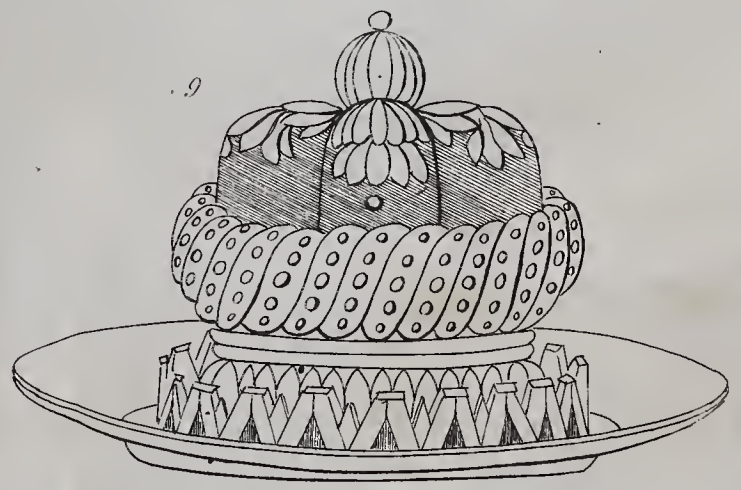
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two bay leaves, a little thyme, a small head of garlic, some cloves and nutmeg, a little salt, and a piece of fresh butter, sweat the roots over a slow fire, and add half a pint of Madeira or hock, and three spoonsful of consommé, or rather the bottom of a braze; let these boil a short time, and pour them to the eels, so as they may be covered; when boiling set the stewpan on some live ashes for forty minutes; when cold, drain them, taking care to preserve the arched shape; four or five hours after having taken them from the marinade, take the napkin from them, glaze both sides and dish them like an arch on a small stand of Montpelier butter, prepared as usual; mask the surface of the arch with Montpelier butter, as also the inside, and decorate them with half-moons of truffles, like fish scales (see No. 1, Pl. LI.); stick on the two façades of the arch, some crayfish tails trimmed, and surround the dish with a border of roots, or butter of two colours; it may be served being glazed only, and add a roll of the Montpelier butter between them, to hold them together, and on this butter lay crayfish tails at equal distances. This last mode is preferable from its simplicity, and requiring but little time.

Darne de Saumon au Beurre de Montpelier, No. 2—(Slice of Salmon, with Montpelier Butter).

Clean and wash a slice of salmon, surround it with bardes of bacon, placing a turnip within the hollow of the slice to keep that as large as possible, and tie it up neatly to preserve its shape; put it into a stewpan with a drainer, and add a marinade as in the last art.; when it boils, let it simmer gently over some live ashes for a good half-hour; then, when cold, drain it and lay it on a napkin; three hours after trim it at the top and sides, so as to leave it of a fine red colour, glaze and dish it as the design indicates; decorate it with whites of eggs and truffles, and round it lay a border of jelly or roots.

Galantine d'Anguille en forme de Volute Historiée, No. 3—(Galantine of Eel, in form of a Volute).

Prepare the eel as for the arch (see that art.), tie it in a napkin and form it like a volute, on the outside of a dome mould, four inches high and three inches wide; tie a napkin round it to preserve its shape, and dress it in a marinade, as directed before; when it has cooled in its liquor, drain it, and two or three hours after remove the napkin carefully, glaze the eel and lay it on an *entrée* dish, on which Montpelier butter in a dome, four inches high and three inches wide, has been placed; glaze a second time and decorate it with truffles and whites of eggs, as the design (No. 3, Pl. LI.) indicates. Add a neat border of jelly or roots.

Darne d'Esturgeon au Beurre de Montpelier, No. 4—(Slice of Sturgeon, with Montpelier Butter).

Prepare a slice of sturgeon as directed for the salmon above; when cold, trim it in the same manner, decorate the top with a border of croutons of aspic jelly, having neatly masked it with Montpelier butter, as also the sides (the skin should not be removed either from this or the salmon), which decorate with truffles and whites of eggs (like fish scales), placing between each scale a small point of white of egg; dish

it on a small socle of Montpelier butter, with a border of jelly or roots of two colours round it (see the design); or it may be served, being glazed only, but if for a grand dinner it must be decorated with jelly; this last mode, being more simple, is the best.

Galantine d'Anguille en Bastion à la Gelée, No. 5—(Eels in Galantine, like small Towers).

Prepare the eel as usual, envelop it with sheets of bacon and sew it up as tight as possible in a napkin, keeping it at full length; thus prepared, lay it in a long fishkettle with the ordinary marinade, and let it boil slowly for three quarters of an hour; leave it to cool and then drain it; some hours after cut it in pieces four inches long; glaze them on the tops and side, and fix them upright on a dish, on which you have laid a small socle of Montpelier butter; decorate one side of of each bastion as the design indicates, with truffles and whites of eggs, and the tops with small croutons of jelly, in the centre of which lay a little neatly chopped; add a border of neat croutons of dark and white jelly; or the bastions may be served plain; and the border of jelly may be replaced with a border of roots glazed.

Darne de Saumon au Gelée et glacé, No. 6—(Slice of Salmon, with Aspic, and glazed).

Prepare the salmon as before, glaze it neatly twice, and dish it on a small socle of Montpelier butter; decorate it with truffles, tongue, and whites of eggs, and on the top lay a rosette of light aspic, in the centre of which place a little coloured jelly chopped, add a border of jelly of two colours, or roots glazed.

Croustade de Pain garnie d'une sauté de Volaille à la Belle-vue, No. 7—(Croustade of Bread with a Sauté of Fowl).

Make a croustade of bread as in the design No. 7, Pl. LI., let it be of a light colour; have a sauté of twelve fillets of fowl, when cold trim them of a pear shape, splitting each fillet so as to form twenty-four fillets, pour aspic jelly one sixth of an inch deep into a large dish, and when it becomes firm on the ice dip the fillets into lukewarm jelly, and lay them on the jelly already set; when they are quite firm, cut round each fillet with the point of a knife, and hold the dish for a second only over a moderate fire; take up the fillets immediately and turn them over on to another dish; the fillets are thus masked with jelly, which renders them brilliant. Prepare a *macedoine à la magnonnaise* (which see), place it in the croustade heaped up (pyramidically), lay the fillets on it in the manner of the design, and when dished place a little of the macedoine in the centre; add a border of roots and jelly mingled, or either of them alone, or a border of croutons of jelly of two colours; the centre of each fillet may be decorated with a rosette of truffles or tongue, for this purpose they must be prepared as for the hot entrée (the *sauté à la belle-vue*); then trim and lay them upon the aspic in the dish, and follow the process as above.

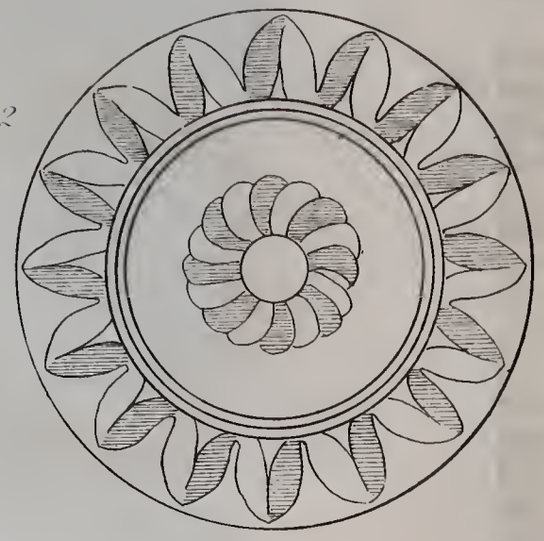
Aspic de Filets de Soles à la Parisienne, No. 8—(Aspic of Soles, Parisian manner).

Skin two fine soles, make an incision down the backbone on each

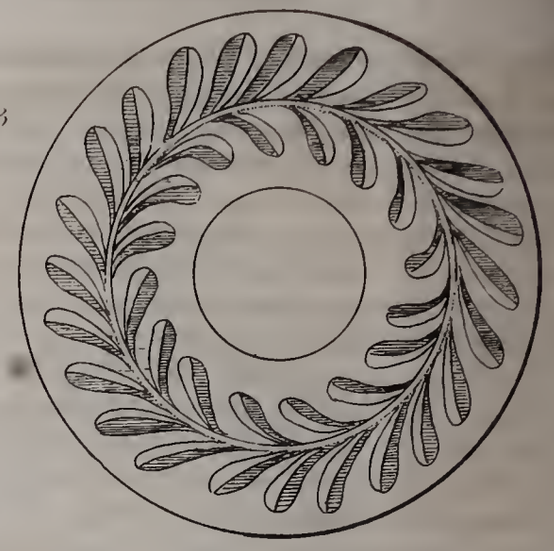
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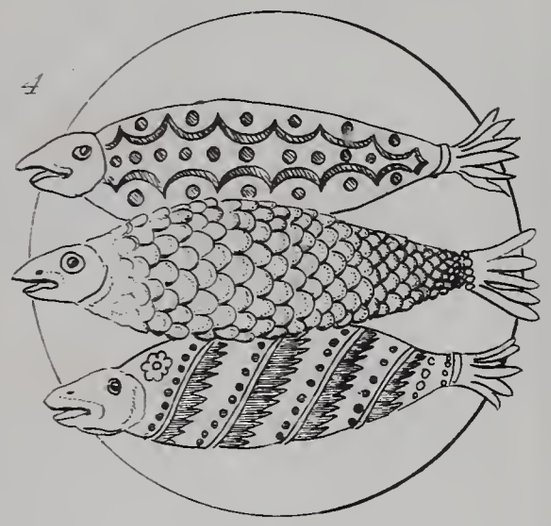
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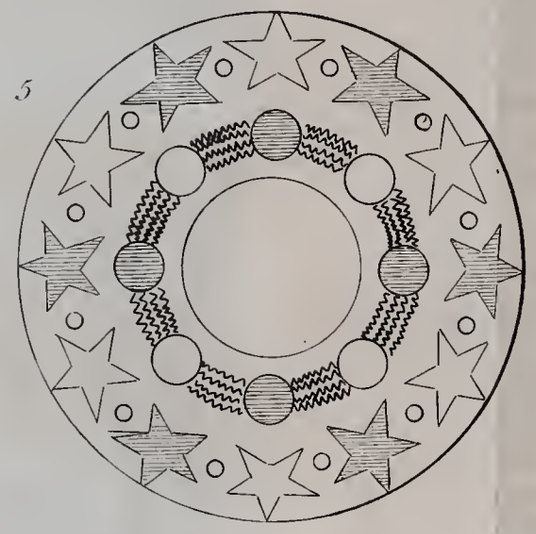
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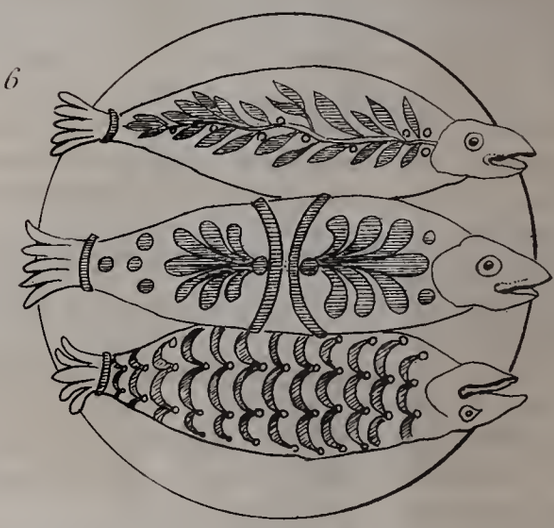
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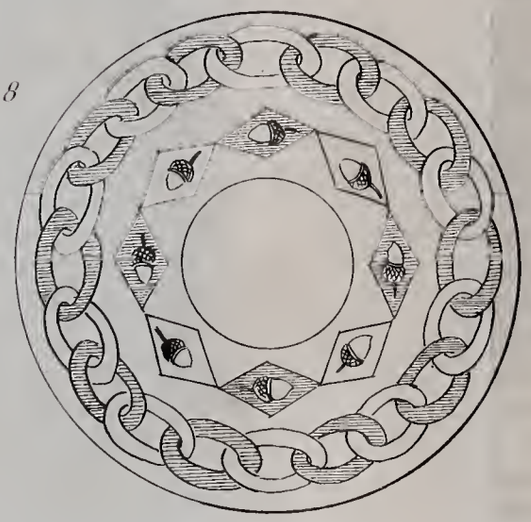
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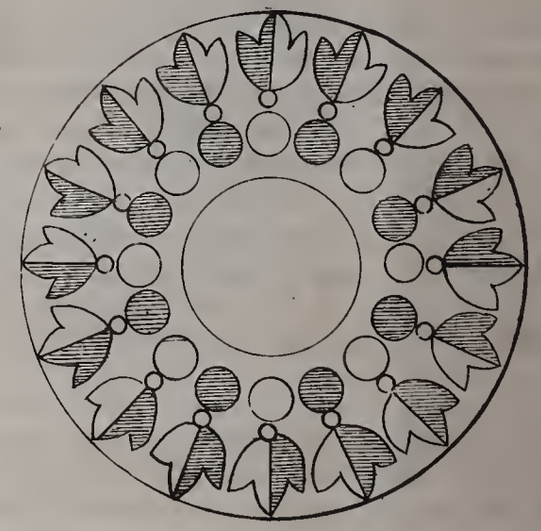
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side, and divide each fillet into four equal pieces, but still leaving the flesh upon the bones; boil them in salt and water, and drain them afterwards on a baking-sheet (by this process the fillets are more easily raised, and are kept more white and smooth); trim off the corners of the fillets and toss them up in a basin, with pepper, salt, oil, and tarragon vinegar; add salt, pepper, oil, and tarragon vinegar to some white aspic jelly, which whip on some ice until it becomes white, then with it mask the bottom of a cylinder mould one inch in thickness; separate the remaining whipped aspic into two equal portions, and mingle with one some essence of spinach, passed through a silk sieve to give the aspic a light green tint; when the jelly in the mould is firm lay on it a border of the fillets of soles, pressing them close to the cylinder, so as to leave at least a quarter of an inch space between them and the outside of the mould; then pour in the green jelly, nearly an inch in thickness; when this is firm add the white; then lay another border of the soles; and pour in the green jelly; then another layer of white and fill up with the green jelly; the aspics must be kept whipping on the ice during the time of filling the mould, adding at times a little warm aspic to keep it liquid, that it may spread evenly in the mould. When serving, place a border of croutons of aspic jelly on the top, with another border round the dish. Fillets of pheasants, partridges, and all kinds of smaller game, as also fillets of salmon, pike, turbot, &c., may thus be served.

Croustade de Pain garnie de Cervelles de Veau au Beurre de Montpelier—(Croustade of Bread, with Calf's Brains, with Montpelier Butter).

Form the croustade according to the design (No. 9, Pl. LI.); fry it of a light brown, and lay upon the part forming the turban small buttons of bread fried white; fix it on the dish by laying on it a little worked butter, on which press the croustade, the interior of which garnish with Montpelier butter, and arrange upon the butter four fine calves' brains, as directed for the *cervelles de veau à la magnonnaise* (see that art.); when cold, trim them neatly to their original shape, carefully mask them with Montpelier butter, and place them in the croustade; place on the centre of them a ball of Montpelier butter decorated with fillets of anchovy, and upon each brain form a decoration with white of egg and tongue, and round the foot of the croustade add a border of large croutons of jelly of two colours.

Observations on the decoration of Aspics.—To ornament these *entrées* properly their decorations should be composed of two colours only, as designed in Nos. 1, 3, 5, 7, 8, 9, of Pl. LII.* These designs belong to the highest walk of art, and attest our modern taste, whilst inferior cooks compose their decorations with an infinity of trifling details signifying nothing, mingling five or six colours to form a single decoration, which thus becomes truly insupportable; but for the future we may hope that this mode will be entirely proscribed. To render the decorations handsome and clear it is important not to cover the bottom of the mould, at

* Subjects of Plate LII.:

1, 3, 5, 7, 8, 9, represent six decorations of aspics à la moderne.
2, An aspic, of which the mould is decorated in the modern style.
4, Les Truites historiées à la magnonnaise ravigote.
6, Les Perches historiées à la magnonnaise à la gelée.

the utmost, more than a quarter of an inch deep with jelly, on which lay the ornaments, masking them afterwards with the same depth of jelly, so that the aspic when turned out possesses all the éclat this handsome *entrée* is susceptible of, and it is strictly necessary that all the decorations should be fixed with light jelly, as thereby they produce infinitely more effect than when it is coloured; the Nos. 1, 3, 5, 7, 8, 9 represent six decorations in the modern style; this novel method of composing decorations of two colours renders them more picturesque; that of No. 8 is difficult to place, as the rings should interweave, and form a chain sufficiently long to fill the circumference of the mould; the decorations of Nos. 5, 7, 8, 9 are placed near to the sides of the mould, as the designs indicate, that the aspic when turned out on the dish may receive, on the top, a border of croutons of light and shaded aspic: it is this decoration that encircles the cylinder of each aspic above mentioned.

Truites historiées à la Magnonnaise blanche, No. 4—(Trout, ornamented).

Clean and dress three trout in a marinade, as for the slice of salmon above; let them boil gently for fifteen minutes, drain them on a baking-sheet to take off the skin, let them cool in their liquor; dish and mask them with a white magnonnaise sauce (which see): the decoration (see No. 4. Plate LII.) should be executed with truffles, tongue, fillets of anchovies, girkins, or else pistachio kernels, and round the *entrée* form a border of small croutons of light and dark jelly.

Perches historiées à la Magnonnaise, No. 6—(Perch, ornamented.)

Clean three perch of an equal size, sew up their heads, put them in an oval stewpan with whole parsley and salt and water; cover with buttered paper and simmer gently for fifteen minutes; when cold, drain and trim them; dish and mask them with a white or green magnonnaise sauce, decorate them as in No. 6, Plate LII. and garnish with a border of jelly: they may be served simply masked with a magnonnaise without any decoration, or dished (as also the trouts above) on a small socle of Montpelier, or common butter.

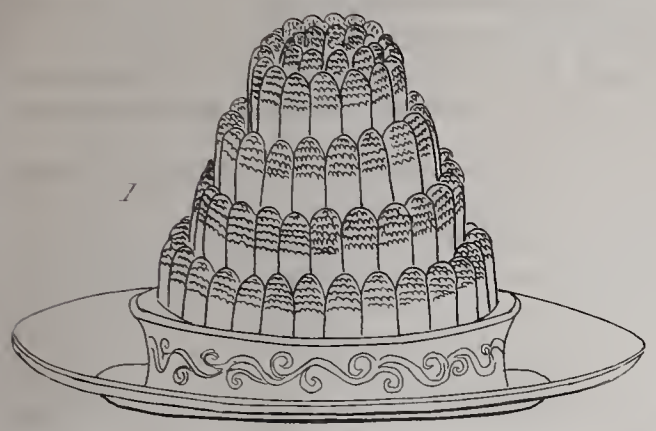
Buisson d'Asperges en croustade, No. 1*—(Buisson—a bush, a cluster—of Asparagus, in a crust).

Make eight yolks of eggs into nouille paste, form it into a sheet nineteen inches long by one inch and a half wide with the trimmings; make a round sheet six inches and a half in diameter, and stick the band round upon it to form a crust, which pinch and neatly decorate, egg, and bake it in a slow oven; then place in the centre a fine asparagus surrounded with six others nine inches long; around which,

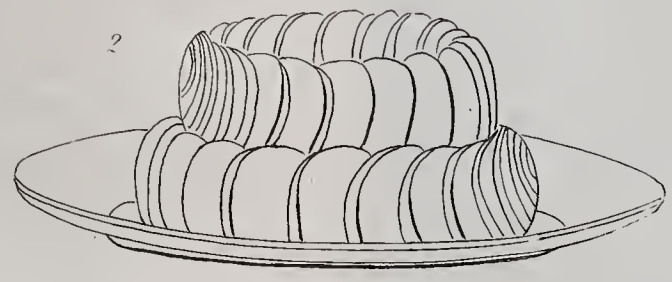
* Subjects of Plate LIII.:

1. Represents Le buisson d'asperges en croustade.
2. „ Les fonds d'artichauds à la provençale.
3. „ La pyramide de salsifis à l'huile.
4. „ La macedoine à l'huile et en croustade.
5. „ Les fonds d'artichauds en coupes à la gelée.
6. „ Les fonds d'artichauds à l'écarlate.
7. „ La salade à la Parisienne.
8. „ La croustade garnie des chouxfleurs et de haricots verds en macédoine.
9. „ Les chouxfleurs à la magnonnaise et à la gelée.

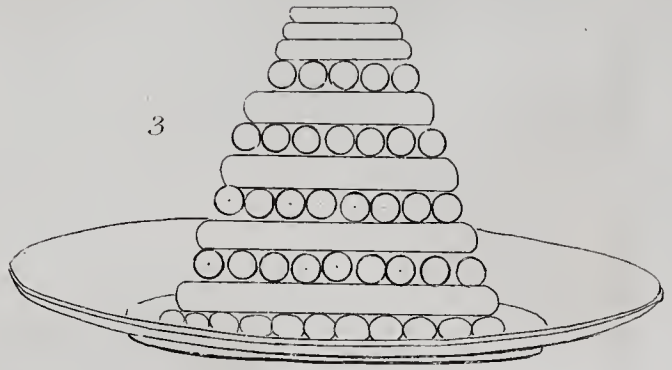
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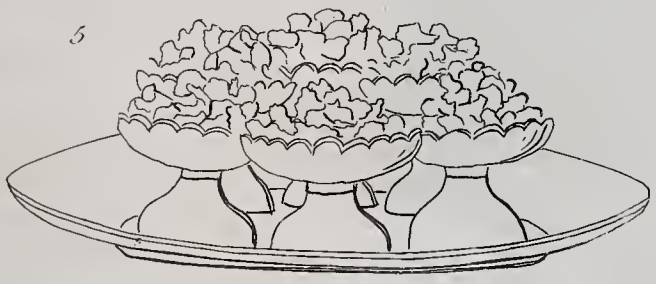
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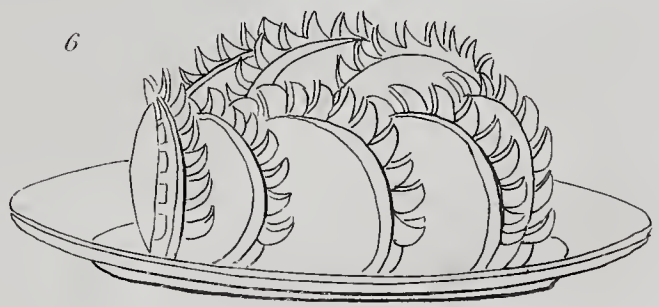
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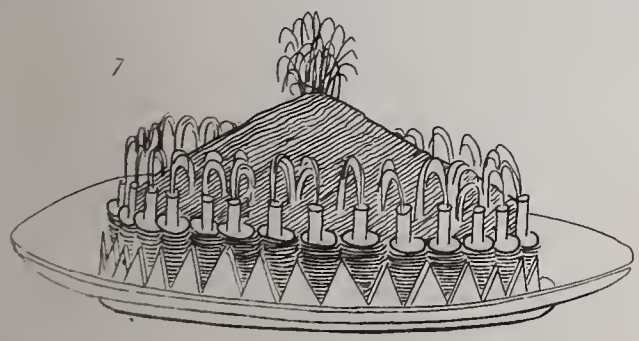
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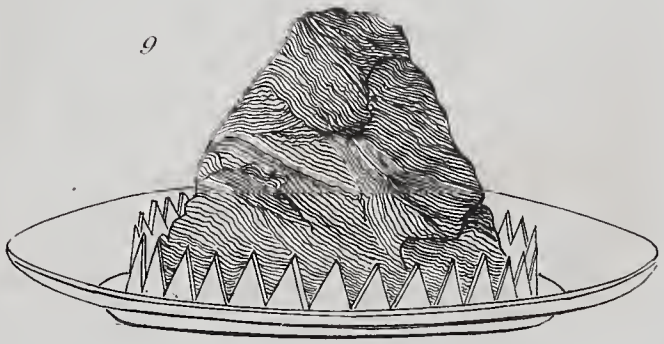
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place sixteen or twenty others seven inches long: surround these with two other circles, one of six inches and the last of five inches long; and serve the *entrée*, *à l'huile* (oil), or with a magnonnaise sauce; boil these asparagus in a preserving-pan quickly to keep them green, and when nearly done cool them in fresh water.

Fonds d'Artichauds à la Magnonnaise, No. 2—(Artichoke-bottoms Sauce).

Take off the leaves from ten fine artichokes, turn them perfectly round, and rub each piece immediately with the half of a lemon, and throw them into cold water; blanch them afterwards in boiling water, and as soon as the filaments which cover the inside quit easily, set them to cool, then clean them perfectly, and put them in a small stewpan with boiling water, two ounces of butter, the juice of two lemons, and sufficient salt; let them boil slowly at the corner of a stove until tender, then drain and trim them round; marinade them in a basin with oil, tarragon vinegar, salt and pepper; two hours after drain them, cut each in half, (but one half rather larger than the other); again, cut the larger pieces in the centre and dish them in a circle; then cut the other pieces in half, and with these pieces form a second border upon the first; pour into the centre a very white or green magnonnaise, or they may be masked with a white magnonnaise in which mingle ravigote herbs chopped and blanched; finish with a border of croutons of jelly or roots.

Pyramide de Salsifis à l'Huile, No. 3—(Salsifis with Oil).

Gradually as the salsifis are cleaned, throw them into a basin of water with a little vinegar and salt; melt four ounces of butter, with the juice of two lemons or two spoonsful of vinegar in a stewpan, drain the salsifis and throw them into it (this keeps them white); pour upon them boiling water to fill the stewpan, adding a little salt, and cover with a buttered paper; boil them gently until they are tender; let them cool in the liquor; drain, and take away carefully a white skin that surrounds them; marinade them with oil, tarragon vinegar, salt and pepper, and when dishing trim them so as they may be dished as the design No. 3, Plate LIII. represents; pour at the bottom some oil and vinegar, or sauce the whole with a white or ravigote magnonnaise; or the salsifis may be served in small bundles mixed with fillets of anchovies, placing them upright in a circle, and pouring in the centre a green magnonnaise sauce. For the couronne (crown) of salfisis prepare it as above, cutting them three inches long and forming them into bundles of six in each, and bind them with fillets of anchovies; mask a dish with a little Montpelier butter, and place upon it in a circle the bundles upright, pouring into the centre a ravigote magnonnaise, and adding a border of croutons of jelly round it.

Macedoine Printanière en Croustade, No. 4—Spring-roots in a Macédoine, in a Crust).

Cut five very red carrots in pieces half an inch long, also five very sound turnips, then with a root-cutter a quarter of an inch wide, cut them in small columns; blanch them some minutes in salt and water, and having cooled them in cold water, boil the carrots separately in some

stock, with a little sugar and a small piece of butter; in the same way dress turnips but keep them somewhat firm; when cold, mingle them in a basin with some asparagus points and French beans cut half an inch long and boiled, but not too much; add a spoonful of peas plain boiled and one of beans; season the macedoine with oil, tarragon vinegar (but this last should be added just previous to dishing as it is apt to turn the colour of the vegetable), a pinch of grated nutmeg, pepper, chervil chopped very fine, a small head of shallot chopped and blanched, and three spoonsful of aspic jelly; toss them up two or three times to mix them perfectly; when serving, dish the macedoine in a pyramid, within a croustade as directed for the asparagus above (which see), and serve immediately; round the edge of the croustade a border may be added of small pieces of cauliflowers; with the macedoine, cucumbers, mushrooms, and artichoke-bottoms cut in dice or small columns like the carrots may be mingled; it may also be served, simply placing it on a dish with a border of roots as for cold entrées or one of cauliflowers only: having marinaded the macedoine as above, drain it on a napkin, and mix it in two spoonsful of magnonnaise sauce; dish it as usual, and then mask it with the same sauce (see that art.).

Fonds d'Artichauds en coupe et à la gelée, No. 5—(Artichoke-bottoms as cups and with Aspic).

Trim round and boil ten artichoke-bottoms as directed in the art. *Fonds d'Artichauds à la Magnonnaise;* when cold, trim the six handsomest very round, and cut the remaining four with a cutter one inch and a half wide, so that each artichoke may afford three pieces of an equal thickness; place these round pieces by twos, one on each other in a second course dish, the bottom of which is filled with aspic jelly and made firm; then fix on these stands, which should be placed at equal distances, the six artichoke cups as designed in No. 5, Pl. LIII.; fill the interiors with chopped aspic, and garnish the dish with a border of croutons of jelly or roots; the artichoke-bottoms *à la macédoine* are prepared in the same manner, and filled pyramidically with a macedoine as described for No. 4, Plate LIII., or simply with French beans cut half an inch in length, or asparagus points *à l'huile;* these garnitures are for the spring season; young carrots may also be added; before dishing, marinade the artichokes with salt, pepper, oil, and tarragon vinegar; at the end of two hours drain them on a napkin and dish them.

Fonds d'Artichauds à l'Ecarlate, No. 6—(Artichoke-bottoms with Tongue).

Trim and dress fourteen artichokes as before directed, cut from each bottom a third part of their diameter, fix them on the cut side upright; coupling two together, and placing them in a circle on an *entrée* dish as in the design No. 6, Plate LIII.; cut seven slices of tongue salted red, and cut them into half-circles with triangular notches round their edges (*dents de loup*), and place one of them between two pieces of artichoke (see the design); cut the trimmings of the artichokes and tongue into small dice, which mix up in a ravigote magnonnaise; pour this into the centre of the dish; the artichokes may equally be masked with a white magnonnaise, and place afterwards the slices of tongue: or it may simply be served with oil and ravigote herbs chopped very

fine: again, in the centre a good macedoine may be placed, or asparagus points, or French beans *à l'huile;* again, truffles may be used for the cockscombs which produce a good effect.

Salade à la Parisienne, No. 7—(Salad, Parisian manner).

Prepare the macedoine as in No. 4, Plate LIII., with turnips, carrots, asparagus and French beans; mix them in a basin with oil, tarragon vinegar, salt and pepper, some chervil and a shallot chopped fine and blanched; cut in pieces, an inch and three fourths long, and two thirds of an inch thick, a beet root and three large boiled potatoes; cut each piece in two perfect angles, and form a circle six inches in diameter with the potato round an *entrée* dish, between each potato placing an angle of the beet-root, so as to form a border two-thirds of an inch high; to strengthen this, fill the bottom of the dish with aspic jelly, and set it on the ice; then pierce the centres of thirty mushrooms of an equal size with a cutter a quarter of an inch wide, and stick in the spaces thus formed a head of asparagus one inch long, or French beans, or carrots, or beet-root cut in small columns; then dip the mushrooms in a large spoonful of aspic nearly set, and gradually fix them on the border of the beet-root; this small quantity of jelly makes the mushrooms appear as if glazed; when serving mix up the macedoine and pour it within the border; mask it lightly with a white magnonnaise sauce, and place within the border some small lettuce hearts cut in quarters or halves, reserving the finest one, which stick on the top of the macedoine; serve immediately. Or the border may be made of hard eggs cut in four or eight pieces, as designed in Plate 65, Nos. VII. to XII., and small leaves of endive or celery may replace the lettuces; if a border of eggs is made, fix them on the dish, by pouring in a little aspic, and mask the macedoine with a green or white magnonnaise sauce.

Croustade garnie de Chouxfleurs, Haricots verds, et d'Asperges à la Magnonnaise, No. 8—(Croustade of Cauliflowers, French Beans, and Asparagus with Magnonnaise sauce).

Prepare a croustade as for the *Buisson d'Asperges* (which see); boil the asparagus and French beans as directed, and mix them in a basin with oil, tarragon vinegar, pepper and salt, a pinch of grated nutmeg, parsley and shallot chopped and blanched; when about to serve, turn half of them into a croustade, and round its edge lay a border of equally sized pieces of cauliflowers, then pour in the remainder, dishing them as high up as possible; serve them with a border of jelly.

Chouxfleurs à la Magnonnaise et à la Gelée, No. 9—(Cauliflowers with Magnonnaise sauce and Aspic).

Throw the cauliflowers into boiling water with a little salt and a small piece of butter, and take them off whilst they are still firm, leave them to cool in the water which will finish them; drain and marinade them as directed in the last article, and dish and decorate them in the same manner.

Buisson de Haricots verds à l'Huile et en Croustade—(French Beans with Oil in a Crust).

When the French beans (which should be cut as equal in size as possible)

are boiled enough in salt and water, and whilst they remain green, strain and throw them into cold water; when they are cold, strain them on a sieve and throw them on a napkin, then marinade them as above; when about to serve, pile them as high as possible in a small croustade, prepared as for the *Buisson d'Asperges* (which see), or simply in a dish with a border of jelly of two colours, or eggs.

Hures de Sanglier en Galantine, No. 1*—(Boar's Head, as a Galantine).

Cut the head from the boar as close to the shoulders as possible, so as that all the neck should be with it, the only method of obtaining the *hure* in its beauty; singe it carefully, above all burn the ears, scrape it perfectly, and bone it, by cutting it lengthwise underneath; be careful not to cut the skin with the knife; this operation finished, lay the head in a large glazed pan, and rub it with four ounces of seasoning spice, and one ounce of saltpetre, very finely pounded, and strew over it bay-leaves, thyme, basil, grated nutmeg, cloves, and a few juniper berries, two carrots, two large onions sliced, and whole parsley; two days after rub it again with this seasoning, and leave it from four to six days in this state; then lift it on a large dish, and carefully pick off all the herbs and roots, and wipe it with a napkin; cut away some of the meat from the thick part of the neck, and lay those pieces on the muzzle part, to render it more equal in thickness; then cover the surface half an inch thick, with a forcemeat thus prepared:—chop one pound of fresh pork with one pound and a half of fat bacon, add seasoning spice, pound and mix with it four eggs, some sweet herbs chopped and passed in butter, with half a pound of the lean of a Bayonne ham chopped fine, and some truffles chopped also; then prepare large lardons of bacon of an unequal size, two tongues salted red, two udders dressed in consommé, four pounds of truffles, and half a pound of pistachio kernels; lay on the farce a layer of truffle, tongue, udder, and pistachios, and cover them with a little farce: prepare also a fine fleshy turkey as a galantine, and lay it within the *hure*, add the remaining farce, lardons, &c. as above named, with a little seasoning with the lardons; give the head its original shape, and sew the two sides together, cover the head entirely with bardes of bacon, lay it on a large napkin, in which tie it up as tight as possible, and observe that the ears are kept in their natural position, then sew the napkin to preserve the form of the head: lay in a large brazing kettle the skins of the bacon you have used, lay the head upon them, with two knuckles of veal, the carcase of the turkey, two large bundles of sweet herbs, six carrots, and six onions stuck with six cloves each; pour into the kettle one or two bottles of Madeira wine, half a pint of brandy, and stock to cover the head entirely, with the skimmings from a consommé of fowl, and a buttered paper; let it boil slowly over a bed of cinders, with fire on the top also, for five hours; try it with the point of a skewer, and if it quits easily it is done enough, but if difficultly let it boil for another hour; leave it to cool in its braize; then

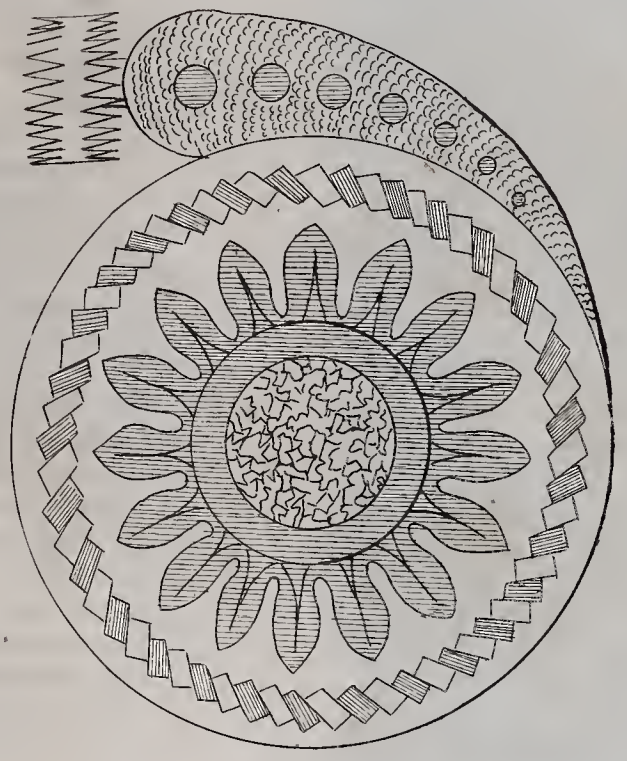
* Subjects of Plate LIV.:—

1, 4. Represent Deux Hures de Sanglier décorées à la moderne.
2, 5. „ Deux Jambons Historiées de gelée de couleur.
3, 6. „ Deux Dindes en Galantine décorées de gelée.

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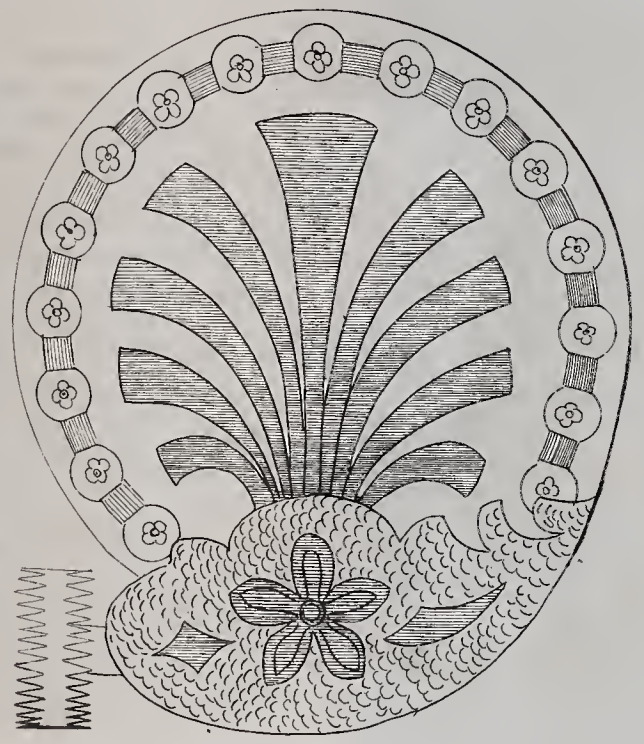
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drain it carefully on a large dish, and when quite cold take off the cloth and the bacon, wipe it with a napkin, and rub it with a little oil, then again having perfectly wiped it, glaze it with a glaze of a deep red colour, and fix the tusks in their proper place. The decoration is formed with branches of yew and roses of wax, which are placed in a wreath on the top of the head (see the design); the two laurel wreaths surrounding the escutcheon should be cut from leaves of the almond laurel; the escutcheon is cut from a sheet of wax one-sixth of an inch thick; for this purpose spread on a stewpan-cover some wax, which afterwards harden on ice, ornament this shield with stripes of rose-coloured *pâte d'office;* as for the eyes, cut them of the natural size with the point of a knife, take off their skin, and fill the vacancy with wax, imitating the pupil with a round piece of truffle; if you place two small points of rose-coloured wax in the glandules, or small marks found on each side of the nose, and shade this rose with white, the eye becomes as if animated, and the head has a fine effect; place a cypher or initials on the shield: thus decorated, fix it on a socle, or on a dish with a napkin under it. The turkey may be suppressed without altering the quality of the galantine, but it will not be so well coloured in the cutting; a fowl must therefore be used in its stead. The hure, No. 4, Plate LIV., is prepared the same, with a different decoration only.

Jambon de Bayonne à la gelée, Nos. 2 and 5—(Bayonne Ham, with Aspic).

Have a good Bayonne ham, red, and of a fine flavour, cut off the knuckle and the large bone in the middle underneath, take off the skin and all the under surface, and trim the edges of the fat; if a new ham, soak it twelve hours, if not, leave it twenty-four, changing the water many times; tie it tight in a napkin, and set it to boil in a brazing kettle full of water, with sweet herbs, carrots, onions, peppercorns, and mace, and let it boil slowly for five hours without stopping; try if it is done by piercing it with a skewer; if it quits easily, take it off, if not, let it simmer until enough; when it is lukewarm only, take it up and remove the napkin, to observe if the skin be broken, but tie it up again very tight, lay it on a large earthen dish, and on it a baking-sheet with a weight of six or eight pounds; when the ham becomes quite cold, trim it neatly, cutting the decorations at the knuckle according to the designs Nos. 2 and 5, Plate LIV. It is wished in designing these two patterns, to give an idea of the forms to which hams are susceptible; the hams must be from the legs, those from the shoulders are not fit for gross pieces; glaze and dry them in a slow oven, or use the salamander rather, as the oven sometimes gives a bad appearance to the fat, which shrivels and becomes deformed; or glaze the ham twice with the glaze pretty warm and thick; dish it on an oval dish, and surround it with chopped aspic and large croutons of aspic jelly, and decorate the top with a handsome wreath or rosette, as the design indicates; it may also be served on a socle.

Dinde en Galantine à la gelée, Nos. 3 and 6—(Turkey as a Galantine).

Prepare this as directed for the fowl *en galantine* (which see); but give the turkey four hours' brazing; dish and garnish it with chopped

aspic, and decorate the breasts as in the designs Nos. 3 and 6, Pl. LIV., and serve on a socle.

Observations on the Socles, and on Wax for Ornaments in general.

The two *grosses pièces* represented in Plate LV. will give a correct idea of the sort of *grosses pièces montées* of the modern kitchen; but they require all the skill of an able practician, and assuredly they possess all the elegance they are susceptible of: in this edition the cold *grosses pièces* are much augmented in number, and the socles above all are entirely of the newest taste. No. 1 forms a light and elegant vase, perfectly adapted to receive, as the design indicates, a quantity of truffles or crayfish; No. 2 is more bold in the design, and better adapted to receive a cold *grosse pièce*, as the turkey in a galantine, the hatlets (skewers) of which are garnished, the centre one with large truffles, and a double cockscomb, and the four others with slices of tongue and sweetbreads, masked with Montpelier butter, and decorated with truffles, anchovies, egg, &c. The socle No. 2 has a bold and elegant profile, on the frieze of which is placed a palm wreath, formed in lilac paste; the foot is fluted, and the remaining decorations are all of pale lilac. This mode of decoration is valuable, as in a short time you may finish many of them.

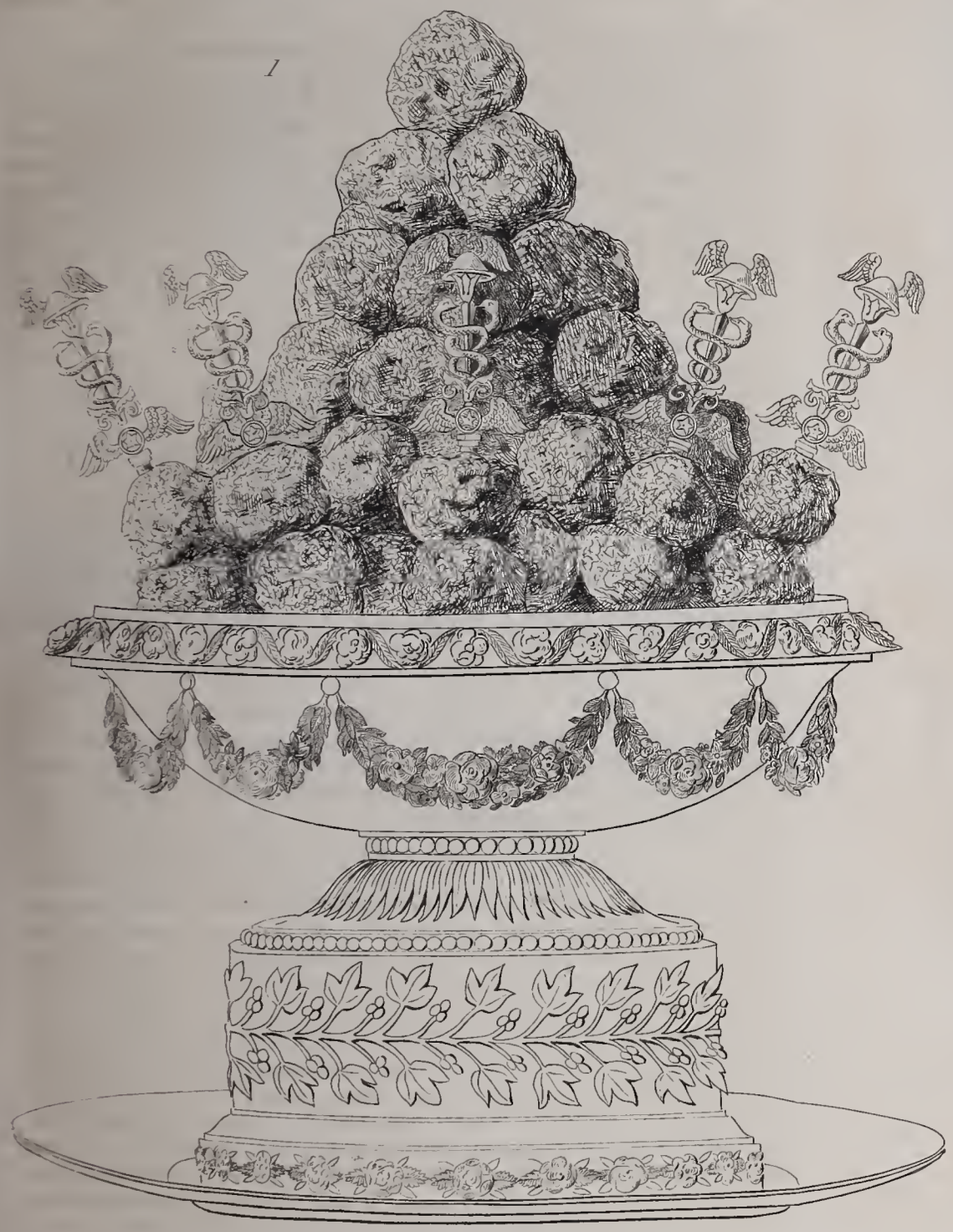
Traité sur Sain-doux—(On Lard for ornaments).*

For the socle No. 1, chop small ten pounds of mutton suet, and separate the nerves and skin, put it in a stewpan with a spoonful of water (or it may be omitted); set it over a slow fire, and when it boils place it on some live cinders, that it may only just simmer for three or four hours, then put it over a good fire to reduce the water, and take it off when it ceases to bubble, which indicates that the water has dried away, but keep it stirring with a wooden spoon whilst it is reducing, that it may not stick to the bottom, pressing the fat against the sides of the pan, then squeeze it through a napkin; and in this way melt and strain ten pounds of lard, mix them together in a large basin, and if in summer, surround it with pounded ice, stir it continually with a wire whisk, adding the juice of two lemons to whiten it; be careful to work round the sides of the pan, that the whole mass may be equally hardened, for without this caution, small hard lumps will be formed at the sides, which then renders it difficult to work, for the surface is thus prevented from becoming smooth, and the fillets and mouldings are difficult to profile; when it becomes too firm to work with the whisk, use a wooden spoon, until it takes the consistence of firm butter; trim two loaves of bread; with one form the foot of the vase, with the other the vase itself, which fix to the foot by means of wooden skewers, traversing the thickness of both vase and foot; the bread should slightly possess the figure of the vase; if for an oval dish make it oval, if for a round dish make

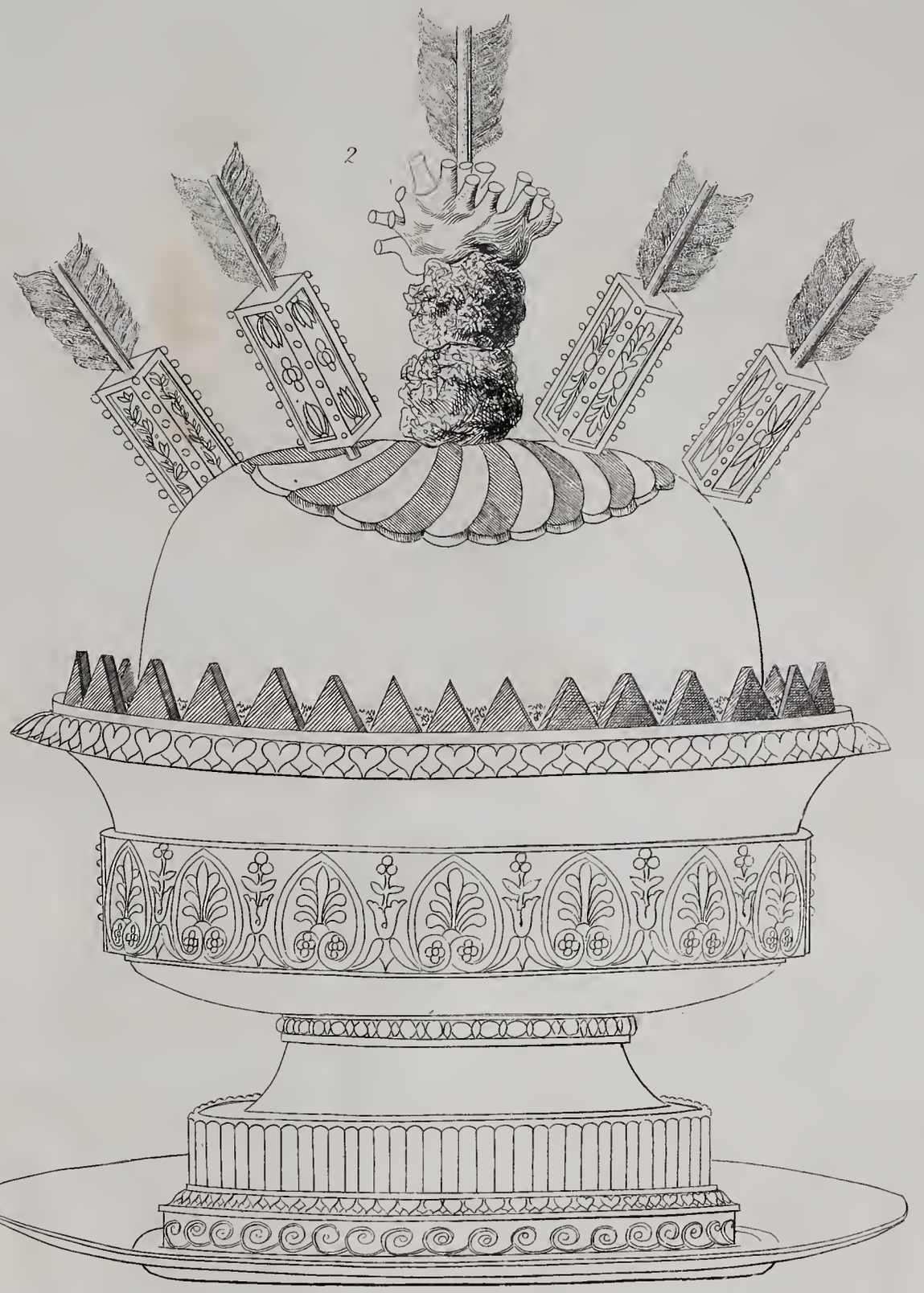
* Subjects of Plate LV.

1. Represents Un Buisson de Truffes, garnie de hatelets à la moderne, upon a wax stand decorated with pâte d'office and wax.
2. „ Une Dinde en Galantine garnie de hatelets à la moderne, upon a fluted stand, decorated with gum paste.

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2



it round, and from six to nine inches in height. Put upon a large baking-sheet two spoonsful of lard, on which press the foot of the vase, which cover entirely over with lard, pressing it upon it with the fingers; at the commencement lay the profile on lightly, so as to mask the mouldings by degrees, but always carefully keeping the profile upright, and clearing away the fat from it often, that it may be more easily handled; to finish properly, withdraw the profile very gently, leaving no trace of the place from whence it is removed; trim the top by cutting the edge of an equal height, leaving a slight hollow in the centre; decorate it as No. 1, with *pâte d'office* of two colours only, as pale green and lemon colour, lilac and rose, skyblue and crimson, &c. observing that the garlands represented are entirely detached from the wax of the vase; to effect this, take the wreaths from a board (or natural flowers may be used), make twenty, stick two together, but introduce a thread between them, with an inch at each end overhanging: thus prepared, tie two garlands close up to the head of a large pin, divide the circumference of the vase into ten equal parts, stick the pins into it, and the garlands will be suspended as the design represents; on each pin's head place a small button of *pâte d'office;* the leaves which decorate the socle should be cut with ornamental cutters; the edge of the vase and the foot of the stand are decorated with roses imitated in wax, and with leaves of *pâte d'office:* when thus finished, stick two forks into the top, to raise it easily, and placing it over a gentle fire, immediately as the sheet is warm detach the socle with the forks, and place it instantly on the dish it is to be served on. It is the better mode to serve it without a napkin, especially if on a silver dish, as then the one heightens the brilliancy of the other, and a firmer footing is obtained, which is important if the foot should be of less dimensions than the top, as in the present design. It is also necessary to observe the diameter of the dish, to form them of the necessary size, as also to remark the size of the object intended to be laid upon it, for the socle should be two inches larger than the article, that the article may be surrounded with a border of bold croutons of jelly, as represented in the design No. 2. At the time of serving No. 1, fold a damask napkin neatly, so that it covers the surface of the socle, on which dish a buisson of fine truffles. Thoroughly brush twelve pounds of fine Perigord truffles, round and fleshy, and of the size of a Malta orange; they are preferable to larger truffles, which are full of prisms, and so irregular that they cannot be peeled without losing a moiety of each: dress them in an excellent *mirepoix*, with four bottles of champagne or madeira wine, and when cold dish them; if for crayfish, take a hundred, wash and put them in a large stewpan, with two carrots, two onions sliced, parsley, salt, sweet herbs, two bottles of madeira, and a little butter; when they boil toss them up, but do not break their claws, for that disfigures the fish greatly: when perfectly done, and the tail detaches itself from the body, take them off; the service of these socles is very distinguished, and their elegance fits them for the most splendid tables.

Second Traité de Sain-doux—(Second Treatise).

Prepare and strain ten pounds of mutton suet as before, and mix in it by small particles eight pounds of lard, which has been melted, but not now in a liquid state, whisk it well together for a quarter of an hour,

after which leave it to cool; when cold, change it from the basin, and scrape it gradually and very lightly at its surface with an iron spoon; when a fourth part of it is thus gathered, work it well with a large wooden spoon, to give it a body, and proceed in this manner until the whole of the fat is thus worked up, and with it form the socle according to rule. By this process the fat is not so white as the first, but the operation is more speedy, and is useful in a hurried moment; as it is also if the socle is to be coloured, but the white are the most esteemed; however, in some cases it is necessary to colour the fat, as for instance, when not of a clear white; if tinted lilac, the decorations should be white and pink; if red, use skyblue and yellow decorations; if green, bright or pale rose decorations are proper. Decorations composed of a single colour only are most agreeable to the sight. Socles may also be readily formed of butter, as in a quarter of an hour a socle may be made: work the butter until of a smooth body, flatten it out long and about three quarters of an inch thick and four or five inches high, place it round the crumb of a loaf trimmed round, fix at top and at bottom a fillet of butter, and draw the profile round lightly, which in a moment forms its mouldings; the quantity of butter or fat depends on the size and height of the stands, and particularly on the nature of the profile desired, as may be observed in the designs of the ten following plates, in which the profiles themselves are designed by the sides of the socles, so as to present a perfect idea of them.

Hure de Sanglier en Galantine, garnie de Hatelets à la Royale, No. 1* —(Boar's Head, royal manner).

Prepare the socle as directed for No. 1, Plate LV., decorate the feet with festoons taken from a board with green *pâte d'office;* the bracelet round the centres and the knots which attach the festoons to the socle are of pale yellow; the decoration of the cups is of branches of yew, with small light-coloured roses; the edge of the cup is decorated with small ivy leaves, taken from a board in pale green paste, as also the leaves round the foot of the socle; the small pearls which ornament the moulding of the cup should be of pale yellow; the large roses in the centre spaces of the festoons are of rose-coloured wax (with rouge). The socle thus decorated is adapted for a large *buffet* (sideboard), to produce its full effect; being placed on its dish, lay on it a boar's head prepared according to that article (which see); place upon its neck a band of pale rose-tinted wax three inches wide, the centre of which is decorated with a wreath imitating oak-leaves; the top of the head is ornamented with roses of wax, the hatelets (skewers) fixed into the head are garnished with truffles, and large cockscombs formed of tongue; the design of the skewers represents the emblems of hunting; the edge of the socle is decorated with large croutons of aspic jelly of two colours.

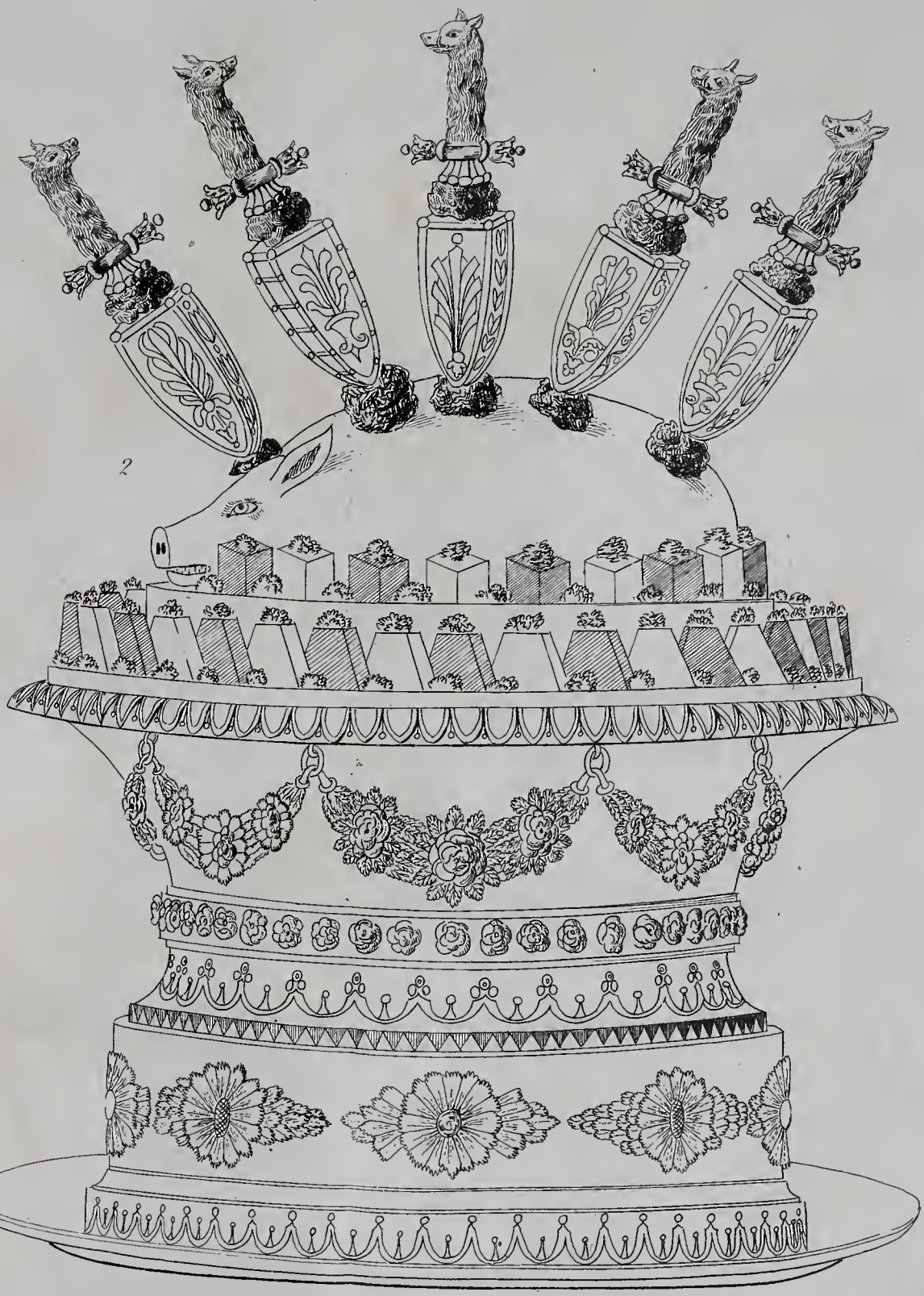
* Subjects of Plate LVI.:—

1. Represents Une Hure de Sanglier en Galantine, garnie de hatelets à la Royale, upon a vase-shaped stand, decorated with garlands of gum paste, yew leaves, and roses in wax.
2. „ Un Cochon de lait en Galantine, garnie de hatelets en moderne, upon a stand of a basket shape, decorated with coloured pâte d'office and flowers (everlastings).

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Galantine de Cochon de Lait garnie de Hâtelets à la Moderne, No. 2 —(A young Pig galantined, Modern fashion).

It will easily be perceived in No. 2, Pl. LVI., that a second socle is elevated two inches, giving more lightness to the galantine (of a sucking pig), which is prepared as the boar's head; prepare the *hâtelets* (formed like hunting knives) by placing on them pieces of tongue and breast of fowl, and when they are united give them the shape of a shield, by masking them with Montpellier butter, and decorating them afterwards with whites of eggs and truffles; at the top and bottom of the shields a small whole truffle should be placed (see the design); surround the galantine with croutons of white and shaded jelly, and place also some neatly chopped upon each of them; the border of the larger socle is also garnished with bold croutons of jelly; these borders add to the beauty of the piece; the decorations of the socle are composed of pale green *pâte d'office*, the roses of the festoons imitated in wax; the border of small roses round the centre is of a pale rose-tint, between two green fillets or strips; the large bunches on the foot of the basket are green, with white roses. For all these decorations it is essential to observe the designs, which must necessarily facilitate their execution more than the details possibly can.

Pain de Gibier à la Parisienne, garnie de Hâtelets de Truffes et de Crêtes, No. 1.*—(Game Cake, Parisian mode).

Roast ten partridges and ten wild rabbits; when cold, take all the meat from them, and pound it for a *purée*, then mix it in a large stewpan with a *sauce allemande*, worked with an essence from the bones of the rabbits and partridges; the sauce must be nearly boiling, and poured in by degrees to mingle it as smooth as possible; add salt, pepper, and nutmeg, and make it of a high seasoning; pass it through a tammy, pound a second time what remains, and having warmed it with a little sauce, rub that through also; thus prepared, add as much aspic jelly as you have sauce, it should be lukewarm and mixed in small quantities; clean an oval mould with two steps, the mould should be twelve inches long and nine inches wide, as the design shows; put it in pounded ice, and fill it with the *purée*, and if not enough to fill it, mix very smoothly more jelly with it; four hours after dip it in warm water, wipe the outside of the mould, lay thick white paper, slightly buttered, on the top, and a baking-sheet upon that, and turn the jelly out upon it as quickly as possible; the *pain* will thus have received a perfect glaze, produced by the addition of the jelly with the sauce, and managed as here directed; when the *pain* has been laid upon the ice again for an hour, take it from the baking-sheet; lay it on the edge of the table, and with scissors cut the paper close to the edge of the *pain*, pass under it a thin stewpan cover (or slice), and place it upon the socle. Fix nine *hâtelets* (skewers), garnished with truffles and white cockscombs, as the design represents; lay round the border of the socle a circle of croutons of aspic of two colours, and

* Subjects of Plate LVII.:—

1. Represents un Pain de Gibier à la Parisienne garnie de hâtelets de truffes et de crêtes, upon a pale rose-coloured wax-stand, decorated with gum paste.
2. „ Grosse Darne de Saumon historiée et garnie de hâtelets nouveaux, and placed upon a stand decorated with green or lilac gum paste.

chopped jelly laid neatly upon them. The socle is decorated with gum paste; the festoons of a pistachio green; and the fillets composing the remaining decorations of a very light green.

Grosse Darne de Saumon historiée, garnie de Hâtelets nouveaux, No. 2 —(Slice of Salmon, garnished with Skewers).

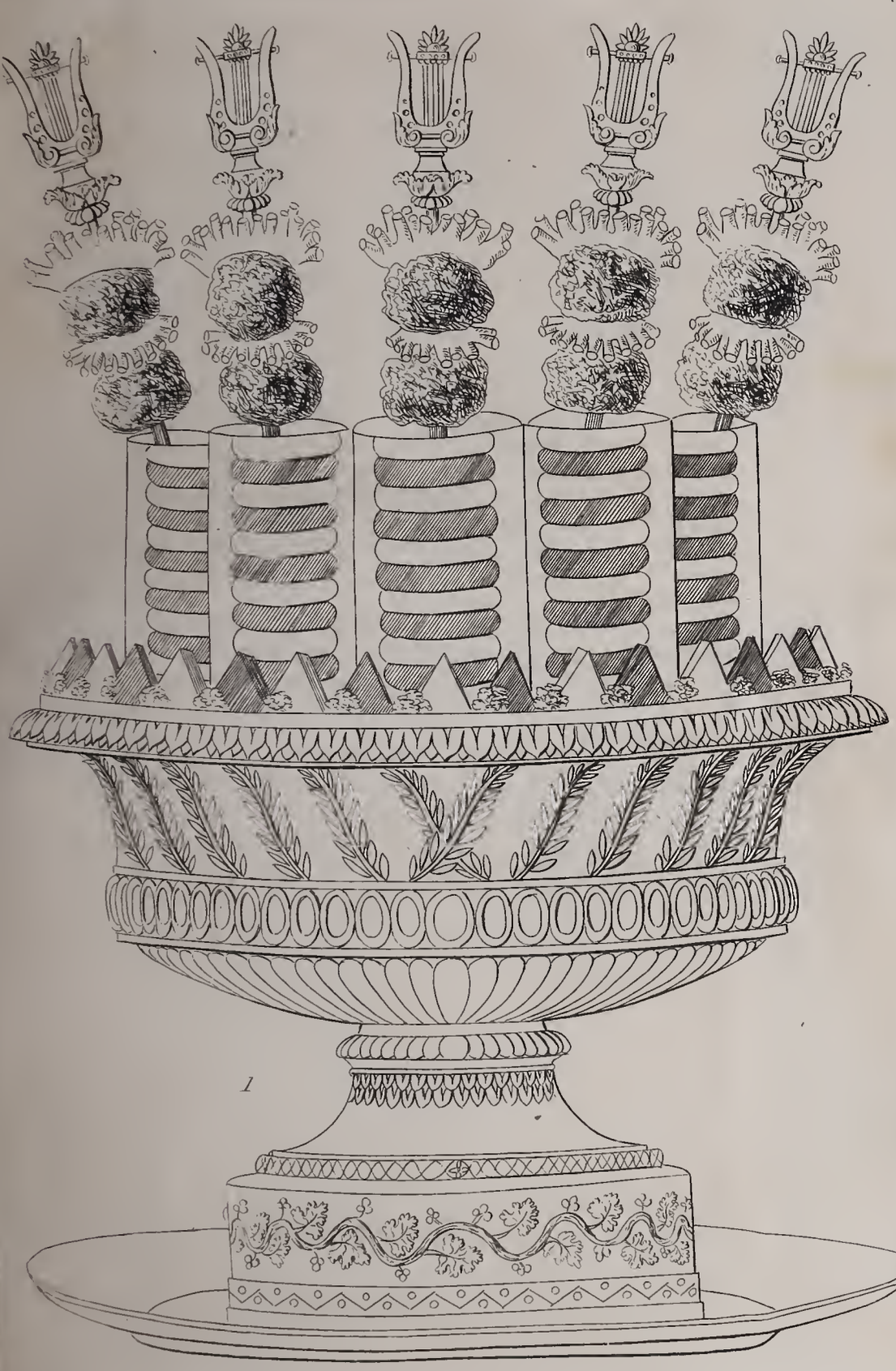
Cut from the middle of the salmon a piece twenty inches long, scale and cover it entirely with bards of bacon, which tie up lightly; lay it with the belly downwards on the strainer of a brazing-pan, with a good marinade as directed for the *Darne de Saumon* (see that art.); let it be well covered and lay an oval paper over it; let it boil slowly three quarters of an hour; leave it to cool in the liquor, drain it, and the next morning take off the bacon, trim, glaze, and cover it with scales formed of half circles of truffles, which glaze lightly, to fix them on the salmon. This is a long operation, but is very handsome, and should be done when the salmon is on the socle, or it may be disarranged. Form five *hâtelets*, as the design pictures, which renders this a distinguished piece; the border of jelly round it is entirely white, and cut with a cutter one inch and a half wide, between each crouton lay a little dark jelly chopped, and some also on the top. The socle should be white, and fluted as in the design; for this purpose, when the profile has been used, turn the socle upside down and work it with a chisel three quarters of an inch in diameter, shaped like two half moons, joined in the centre thus ⌒⌒: this operation requires much address; lay between each flute a round strip of sky blue gum paste; the Greek border surrounding the foot of the socle should be of the same colour; the remaining decorations lilac or violet.

Petits Aspics de Volaille aux Truffes à la Belle-vue, garnie de Hâtelets, No. 1*—(Small Aspics of Fowl and Truffles).

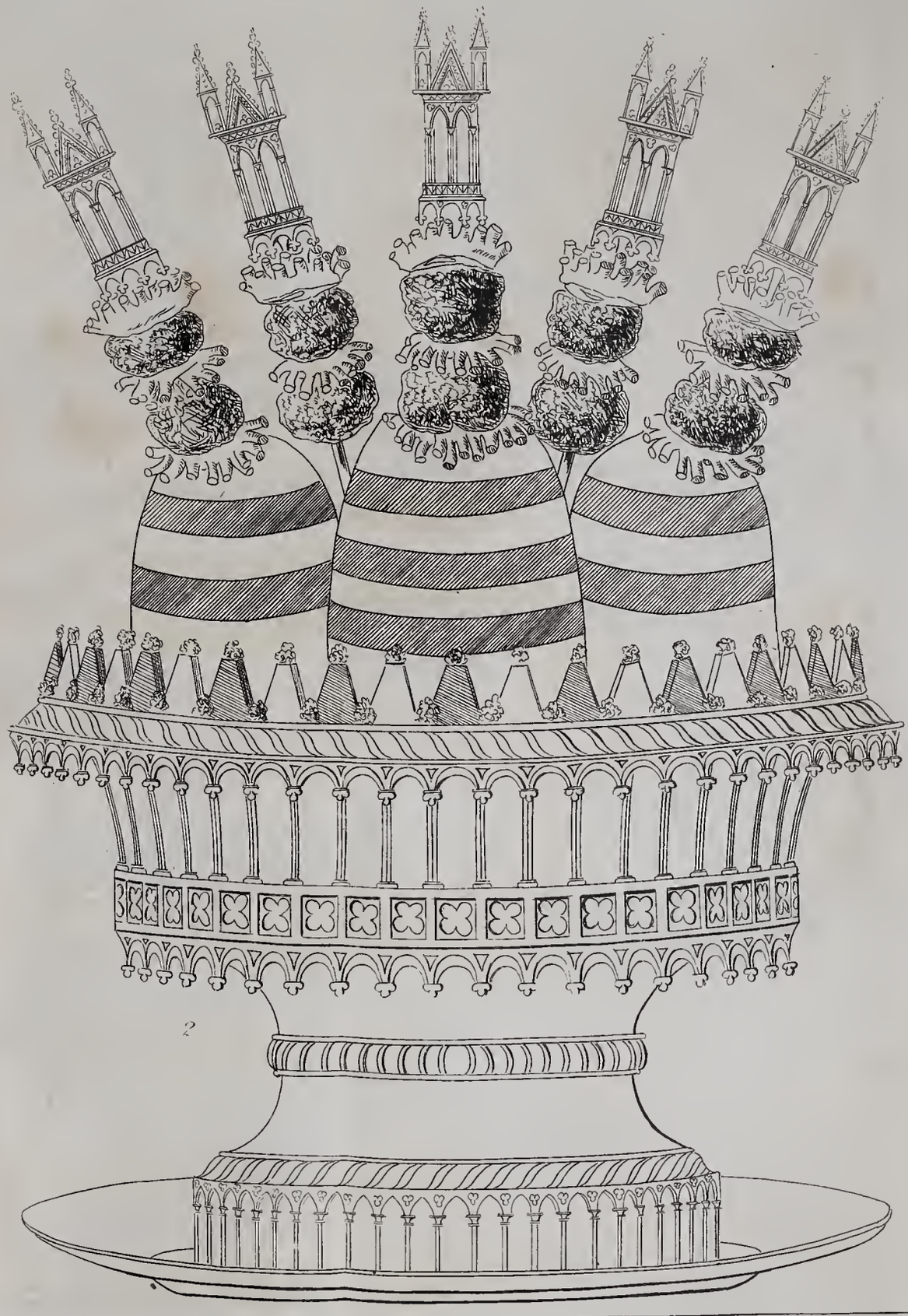
To prepare these, have ten small timbale moulds, four inches high by two inches and a half wide; *sautéz* twelve fillets of fowl very white; when cold, split each fillet into two, and then cut them with a cutter two inches wide; prepare in the same way round pieces of tongue and truffles dressed with Madeira wine; mix the fowl in a basin with salt, pepper, oil, and tarragon vinegar, in sufficient quantities to season them highly, and two hours after drain and dry them on a napkin, that they may not weaken the jelly; the moulds being fixed upright in ice, cover the bottoms with aspic the thickness of half a crown, and when it is firm, lay in each a circle of truffle, then add jelly just enough only to cover the truffle; when this becomes firm, place a circle of fowl on it, with a little more jelly, and renew four times the like operations, placing the truffle and fowl alternately: this should be executed without delay, that the jelly may set in a mass, otherwise if too long a space of time intervenes in placing the garniture, the jelly will be too strongly set, and will not

* Subjects of Plate LVIII.:—

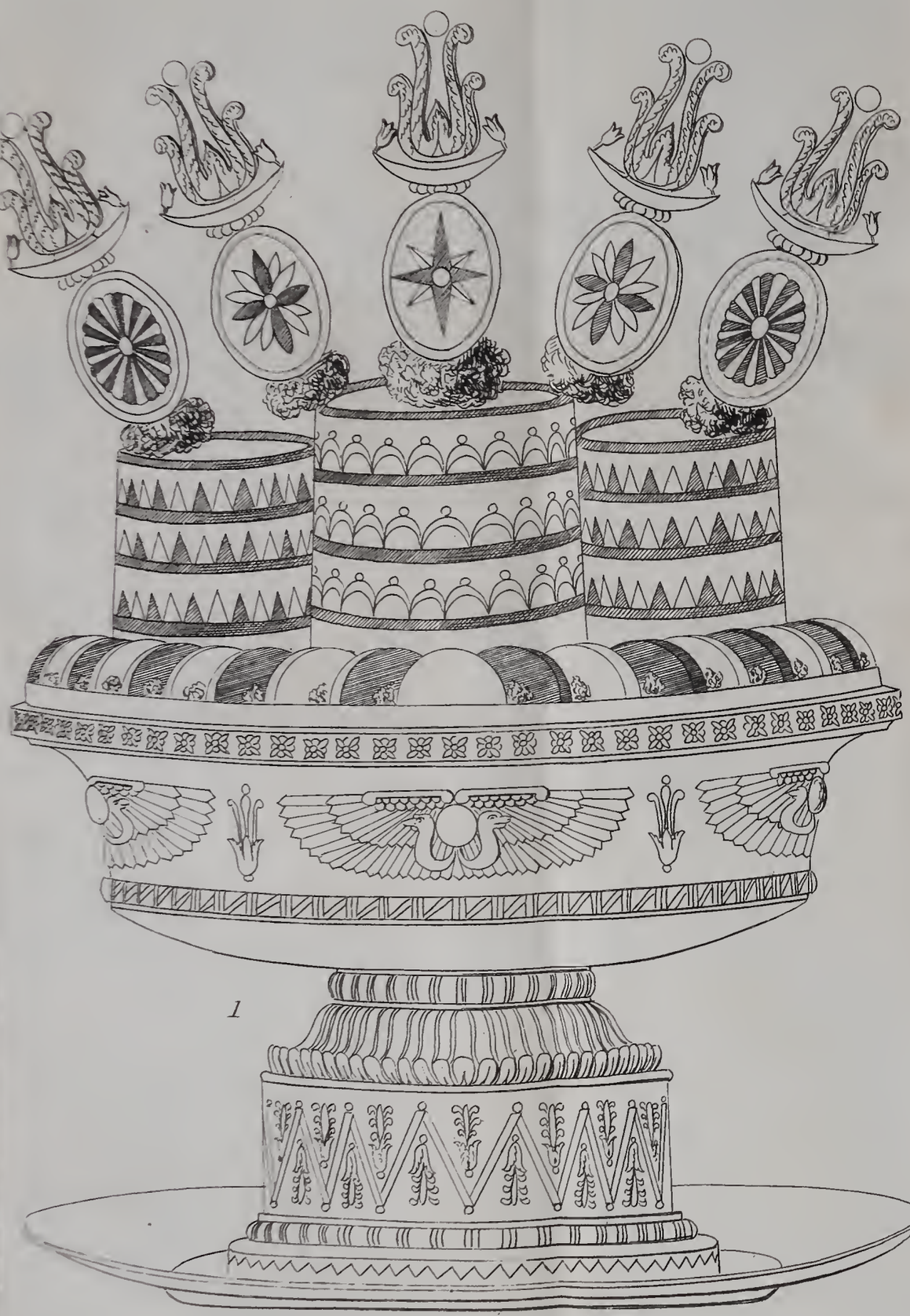
1. Represents Petits Aspics de Volaille à la belle-vue, garnie de hâtelets à la moderne, upon a stand of white wax, decorated with coloured pâte d'office.
2. „ Galantine de Faisans à la Parisienne, garnie de hâtelets nouveaux, upon a stand of white wax, decorated with pâte d'office of a chocolate colour of two shades.



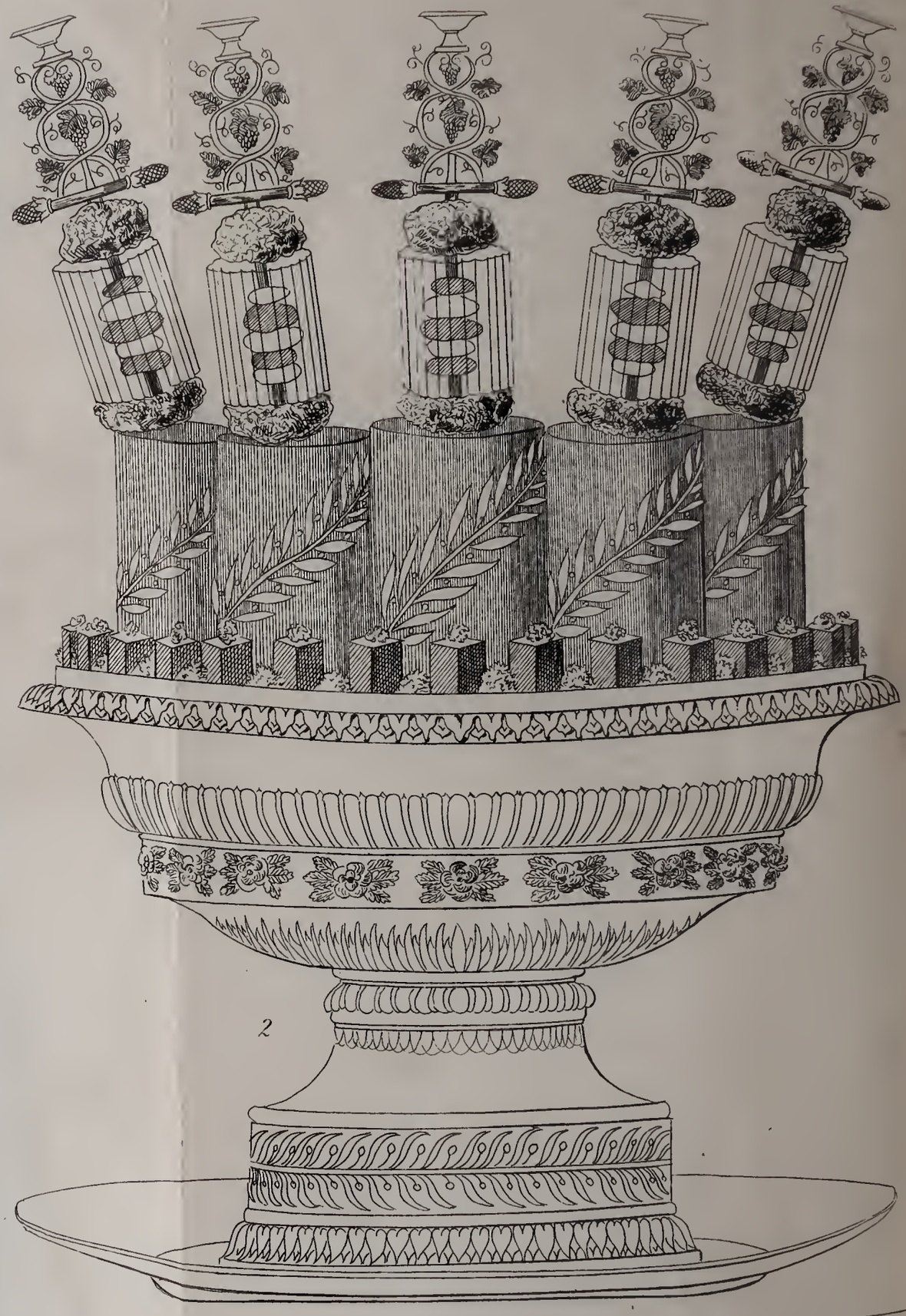
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adhere, so that when turned out it will separate in layers; but, if the garniture is all laid together in the moulds at the first, they may be filled up with jelly at once, but the former mode is preferable; when they are stiff, turn them out, and place them in a circle on a handsome socle, and fix through each aspic a *hâtelet* garnished with combs and truffles; place them sloping (see the design); lay a border of bold croutons of jelly of two colours, and between each a little white jelly chopped; the body of the vase is decorated with light green branches, taken from a board with *pâte d'office;* the vine branch round the foot is also taken from a board and of the same colour; the remaining ornaments of an orange colour. It will be observed that the under part of the cup is fluted, as is also the upper part of the foot.

Galantine de Faisans à la Parisienne, No. 2—(Pheasants in galantine, Parisian manner).

Have four moulds with high domes, five inches deep and four inches wide; prepare four pheasants as galantines, but make them more high than wide, that they may better fill the interior of the moulds, which fix upright in ice, and pour into them a little white jelly; when this is set, form a second layer of shaded jelly; when this becomes firm, put the galantines in upright, and fix them by sticking four small skewers into them, which must lean upon the edge of the mould; the coloured jelly being set, add a layer of white, then of coloured, and so on alternately; each layer must be firm before your pour in another, and pour them gently with a spoon, lest they mingle with that which was there previously; when ready, turn them out on a small stewpan cover or slice, and place them on a socle (see the design); garnish eight *hâtelets* with truffles and very white cockscombs, thus: four with three combs and two truffles for the outside, and four with two combs and two truffles to be placed in the centre; lay round the edge of the vase a border of croutons of jelly of two colours, with some neatly chopped. The socle must be very white; the Gothic ornaments suspended from the edge of the vase and its frieze add much to its lightness and elegance. These decorations, as also that round the foot, should be formed of *pâte d'office* of a deep chocolate colour, whilst the remaining decorations are of a light chocolate tint; but they succeed also, if of a lilac or violet colour. For these details examine the design.

Darne d'Esturgeon historiée à l'Egyptienne sur un Socle Blanc, No. 1*—(Slice of Sturgeon, with Egyptian decorations).

Take half of a middling-sized sturgeon, clean and cut it in three slices, the largest being an inch thicker than the others; tie them up entirely in slices of bacon, place them in a fish-kettle, and cover them with a marinade as for the *Darne de Saumon* (which see), and let it boil gently for nearly an hour: when nearly cold, take them out on a large dish, and next morning trim the sturgeon round (taking off the bacon), and

* Subjects of Plate LIX.:—

1. Represents une Darne d'Esturgeon historiée à l'Egyptienne, upon a stand of white wax, of an Egyptian profile and decorations.
2. „ Une Galantine d'Anguille au beurre de Montpelier, garnie de hâtelets à la belle-vue, upon a white wax stand, decorated with pâte d'office and rose-coloured wax.

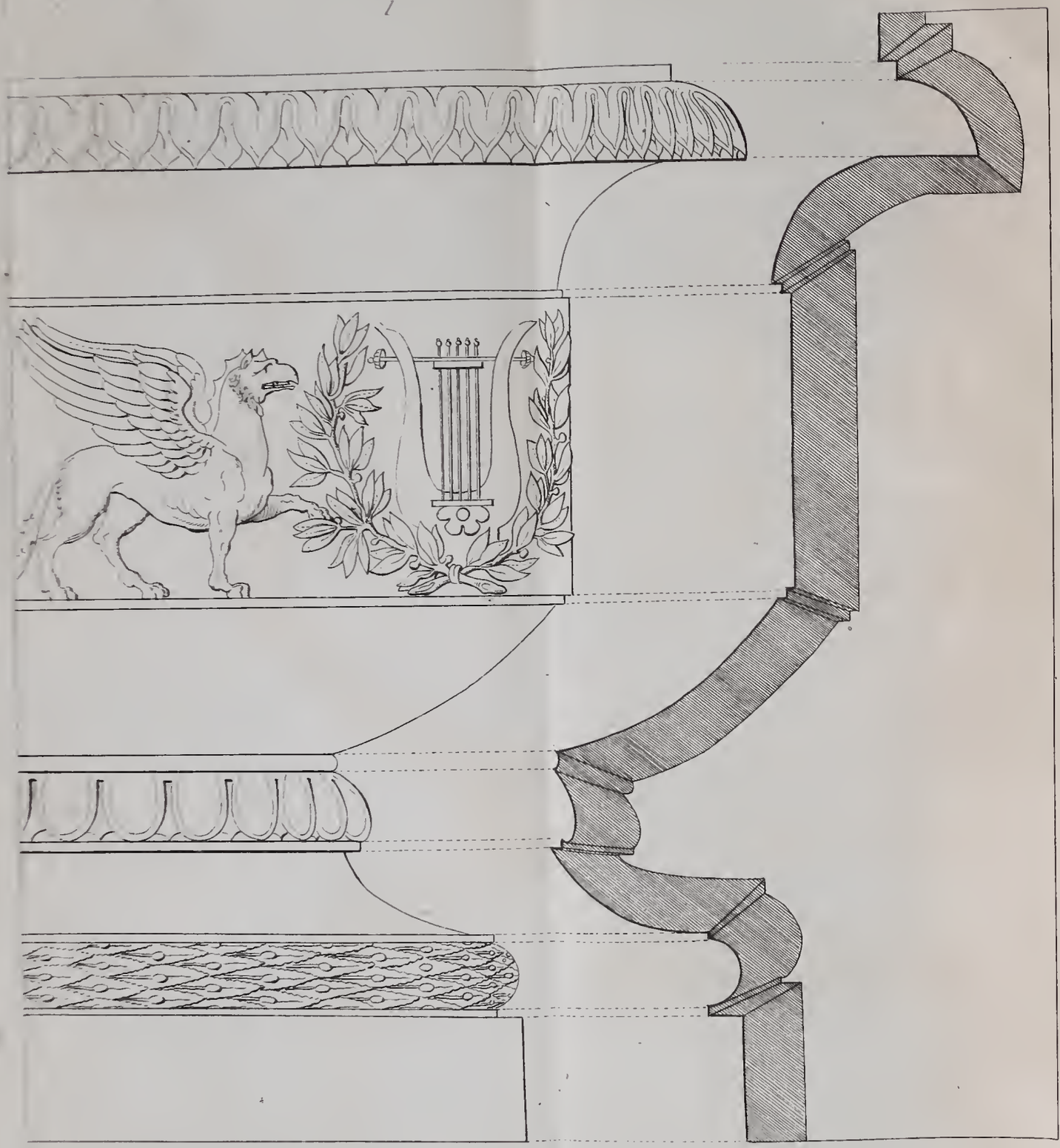
cut it very smooth, glaze it twice with glaze, in which mix two spoonsful of crayfish butter, to give it a reddish tint; lay the slices on an oval socle, decorate them as the design represents, with truffles and whites of eggs, which fasten on by slightly glazing each piece; prepare five *hâtelets* with Egyptian designs. Have five oval tin moulds, two inches and a half long and one inch and a half wide, and made to open like a snuff-box, having at each end a small hole, through which the *hâtelets* are placed; lay the moulds on pounded ice, pouring in them a little light jelly, and when this is firm enough, lay in the decorations, composed of truffles and tongue (as the design shows), and add a little more jelly; then introduce the skewers, which should be garnished with a fillet of fowl, trimmed somewhat less than the moulds, that it may be surrounded with the jelly; the *hâtelets* thus prepared, add some more jelly, and when this begins to set, close the moulds; in the tops of each there should be a small hole a quarter of an inch wide, through which to pour in jelly to fill them completely; be careful to put a small piece of butter at the opening, through which the *hâtelet* passes, which hinders the jelly from running out; this done, fill them up. It is necessary that this jelly should be stronger than usual, as thereby the *hâtelets*, when turned out, preserve their beauty longer; when serving dip them quickly into hot water, and immediately unclose the mould. To dress these *hâtelets* much quickness is required; before commencing, trim the whites of the fowls, and all other parts of the decorations; before placing them, fix on the skewer, beneath the mould, a small flat truffle unskinned, and fill in the jelly quickly, that it may adhere to that already within; the border round the socle is of bold croutons of jelly of two colours; the profile is elegant, and the Egyptian decorations distinguish it greatly; the emblems round the frieze are of a pale green, as are also the ornaments round the foot, whilst the remaining decorations are of a bright green; the mouldings at the top of the socle are fluted.

Galantine d'Anguille au Beurre de Montpelier à la Belle-vue, No. 2 —(Galantines of Eel, with Montpelier Butter).

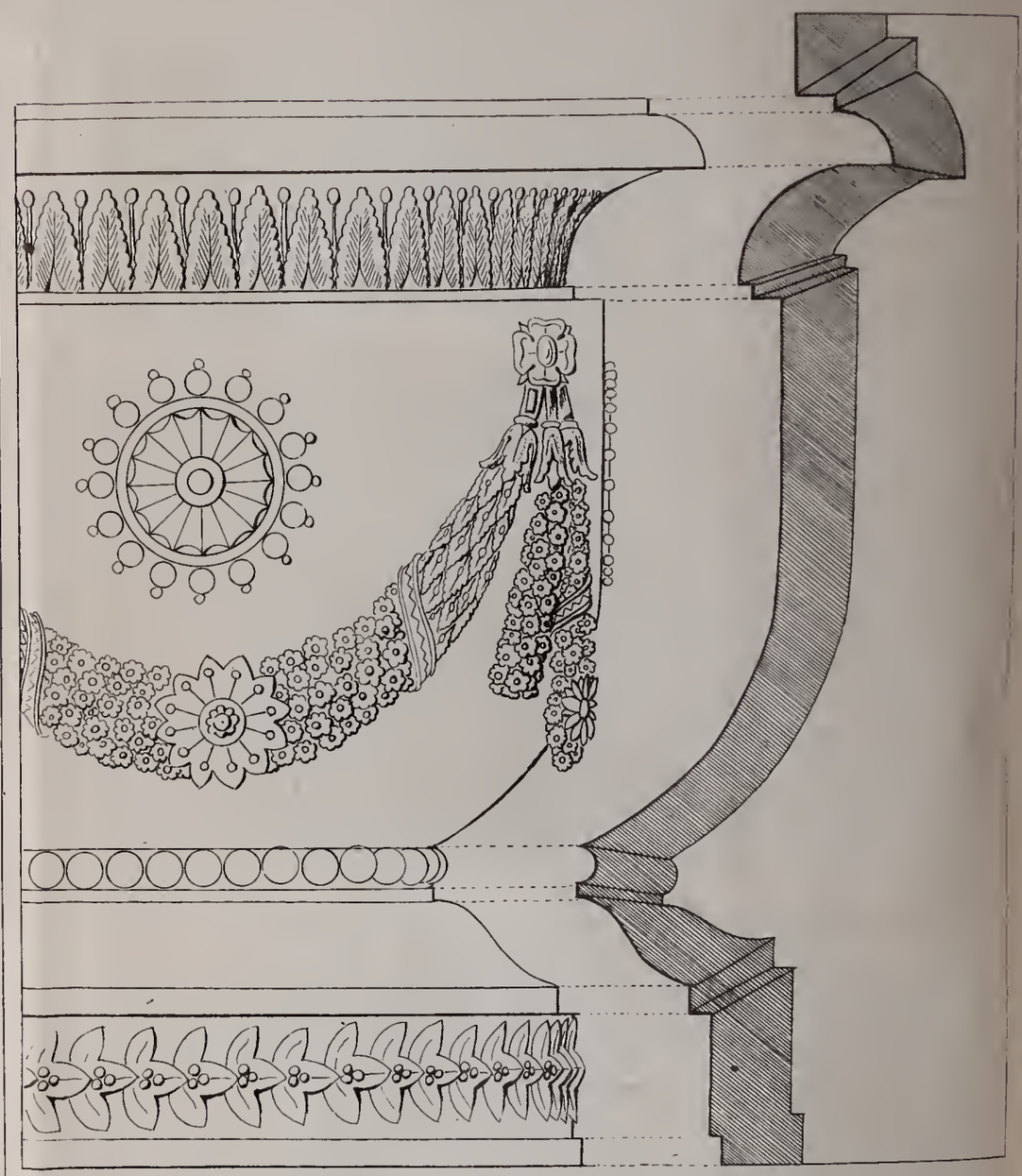
Prepare two eels as for the galantine (which see), and when cold, cut them in eight pieces, four inches high, and mask them with Montpelier butter; for this purpose pass a small skewer through each piece, to be the more able to render them smooth and decorate them; this decoration is of white of egg placed as the design shows, which creates a good effect on green Montpelier butter; when a piece is finished, fix it on the socle, and in the centre of the eight pieces add some light jelly neatly chopped; place in the centre of each a *hâtelet* garnished as in the article above; the decorations of the socle should be of lilac-tinted *pâte d'office* of two shades, and of bright green; the bottom of the vase is fluted, and between each flute place small round bands of deep lilac, as also in the flutes of the foot; the frieze which decorates the part above the flutes of the vase is formed of green leaves, and in the centre roses formed of pale rose-tinted wax; the foot is decorated with green leaves; the borders, which are taken from a board, must be of a pale lilac colour.

Observation.—From the description of these two large socles it will be perceived that their diameter should not exceed from fifteen to eighteen inches in their largest dimensions, which adds to the elegance of the *grosses pièces* which they garnish, and by the addition of those handsome *hâtelets* these socles are indeed *pièces montées* of an excel-

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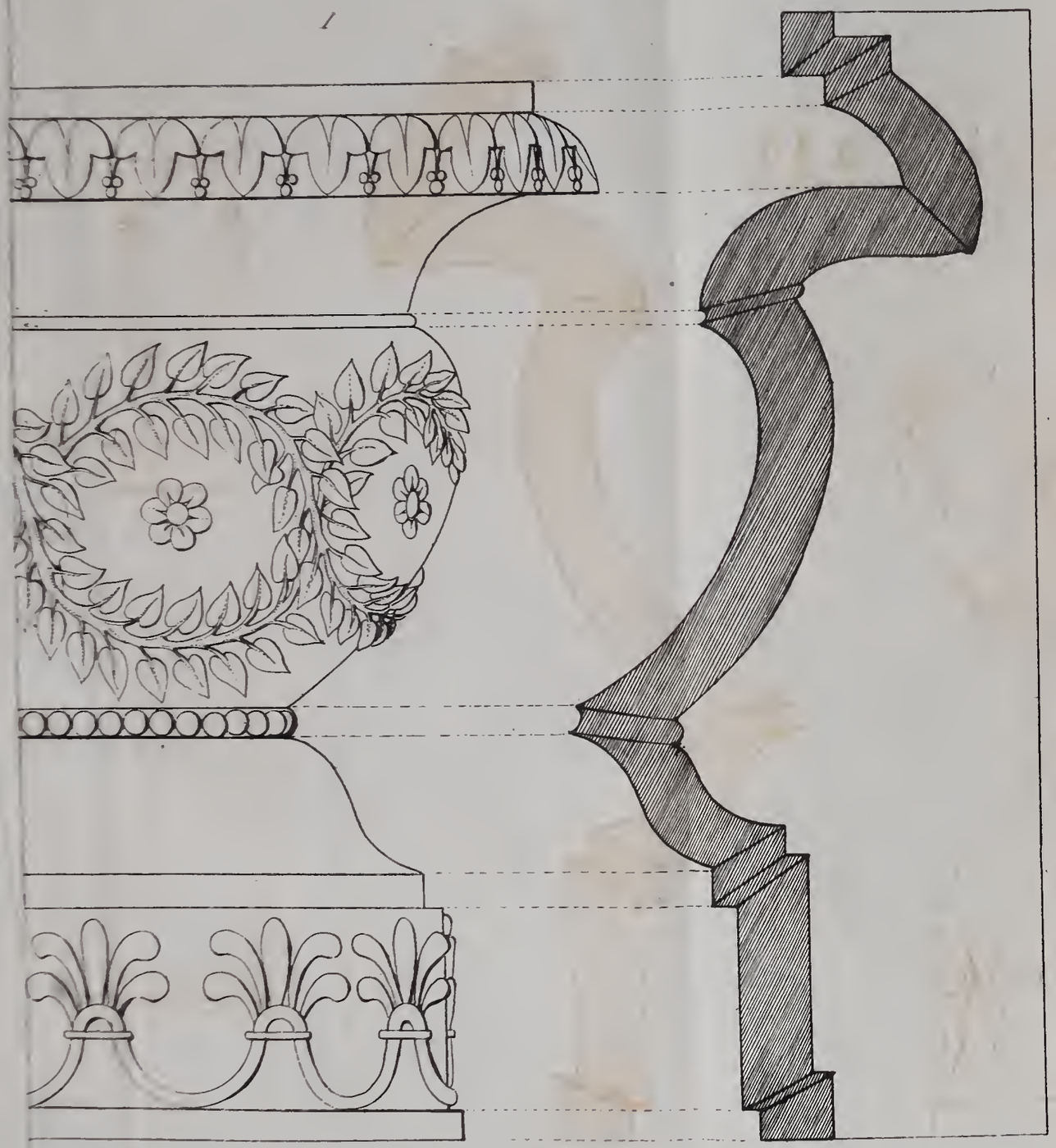


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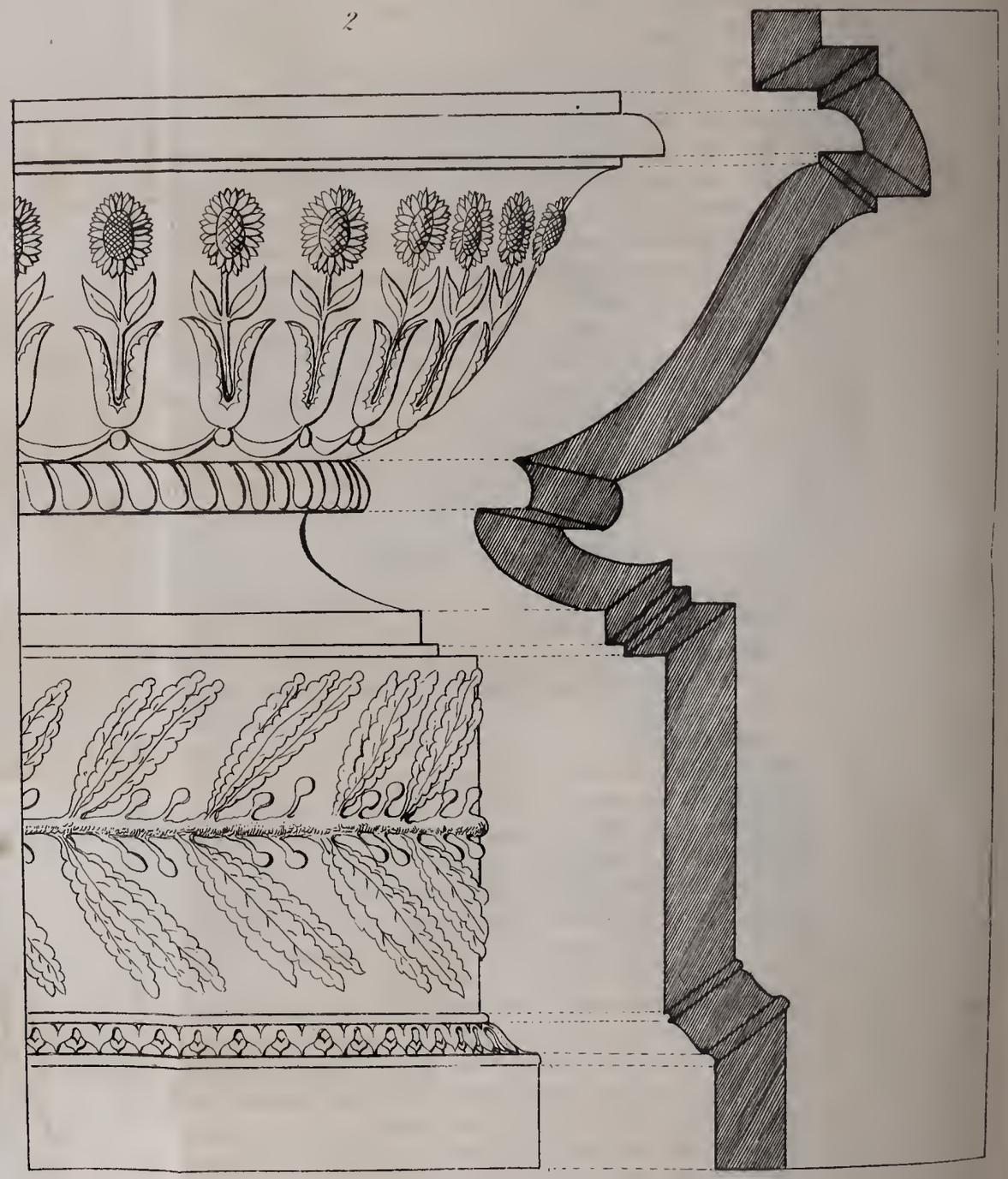


J. Murray, Albemarle Street

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lent order. M. Carême requires it to be observed by younger practitians, that they do not wander from the heights and sizes he has laid down in his designs, for it is essential that, in order to produce all the effect of which these new productions are susceptible, that their proportions should not be exceeded. As regards the profiles of the socles it is best to give the design required to some skilful carver, and to facilitate their execution, portions of socles, with their profiles as necessary, are given in the succeeding plates; it will be perceived that much care is required to cut the wood with exactness: pear-tree, chestnut, or beech, are good for this business. In Plate LX.* are figured two portions of socles, and the profiles by which they are formed are added; they are bold and distinguished; the profiles are of the height necessary to be used successfully; to execute them, obtain from a carpenter a small board six inches high, three inches and a half wide, and a quarter of an inch thick, of chestnut or pear-tree in preference; trace on it the design No. 1, and by degrees with the blade of a small knife, but which should be very strong, begin cutting the masses of the patterns, and when you approach the design cut the wood on a bevel, or aslant, so as it may form the patterns more easily; when they are exact, cut away the wood in its thickness as indicated by the shaded border, which then obtains all the vase-like shape of the swellings of the borders; this slanting of the thickness of the profile is of infinite use in gliding it over the wax with facility.

Observations on the Decorations of Socles.

We have four very distinct kinds of decorations: the first is composed of gum paste, which offers to us an infinity of objects of taste and perfection, being taken from engraved boards; this kind is doubtless very handsome, but to succeed, the ornaments must be laid on with much taste, not making them too rich, but so as to avoid confusion, for simplicity distinguishes true taste, and it is therein, that talent discovers itself; next, we have two kinds: natural flowers, and coloured *pâte d'office;* and the fourth is composed of imitations of branches of pine, yew, myrtle, ivy, and flowers, in coloured wax or butter. The subjects of Pl. LXI. are two portions of socles less elevated than the preceding, and the profiles are of another description; the first produces a pleasing effect, as the frieze may be easily ornamented with a rich decoration; and when placed on a silver dish has much brilliancy; the second possesses the same advantages for decoration as the design No. 2. indicates; the upper part, forming an elegant vase, is ornamented with daisies taken from a board, with light lilac-tinted *pâte d'office;* whilst the leaves which decorate the foot of the socle should be of deep lilac; the rim round the lower part is fluted as the design represents —As regards the decoration of the first socle, the frieze is composed of small green wreaths, the palm and ivy leaves should be made of a pale yellow, a row of pearls decorate the bottom of the vase, and should be formed solidly of wax: to finish these perfectly, the decorations should at the utmost be but of two colours, and even more taste is evinced if only of one, but having two degrees of tint; divers colours may be used, as lilac and pale rose, sky and deep blue, rose and lilac, green and orange. To

* Subjects of Plat LX.:—

1, 2. Represent Fragments aud Profiles of Socles decorated with gum paste.

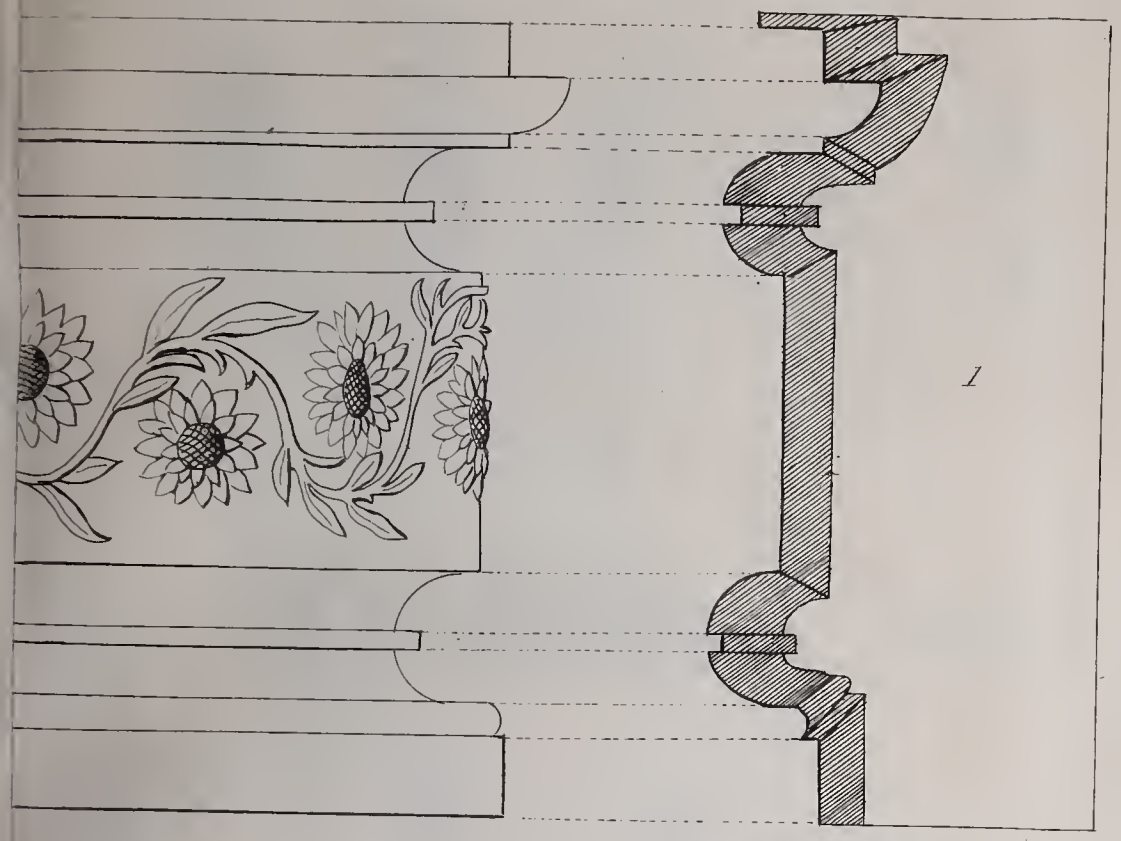
colour the *pâte d'office* successfully (see that Article) make use only of whites of eggs and as much sifted flour as sugar, which should produce a very white and smooth paste, a result not often obtained with the common *pâte d'office;* the mode of ornamenting with *pâte d'office* demands in some respects more taste than with gum paste; for it is necessary to compose the decoration entirely whilst placing it, whereas with gum paste it is quite different, the embellishments being formed on leaving the boards. In Plate LXII. are represented three socles, less elevated, and fitted for tables of from sixteen to twenty-four *entrées;* their profiles are simple, but disposed to receive a rich decoration, executed with natural flowers, whose freshness and variety embellish every thing, but unhappily we cannot enjoy their beauty, but in the season of beauty; to group spring flowers tastefully the smallest should be selected, of an agreeable scent and beautiful colour; above all, green leaves must be mingled with them, which renders them brilliant, and gives them all the elegance they are susceptible of; the designs Nos. 1, 4, 5. present a more correct idea. The socles 2 and 3 are decorated with winter flowers, or coloured butter, or wax; the frieze of the larger socle is embellished with *fleurettes*, formed with small round pieces of butter tinted blue, amid small branches of myrtle; in the centre of each is placed a small button of gold, formed of yellow-tinted butter; the upper border is formed of pimpernel leaves, with a small wax rose in the centres (see Nos. 2. 3.), the circle of pearls is of butter tinted green; the third socle is also decorated in the same manner; to work the coloured butter or wax, put it on the ice to harden, after having coloured it; and to form the flowers, &c. a kind of chisel of wood must be used, round on one end, and straight at the other side; if decorated with real flowers, they must not be fixed on too soon, lest they fade. The twenty socles, designed on these eight plates, will suffice to give just ideas to those who otherwise might desire to make them with columns, or other unfit forms, for we are to understand by the word *socle*, a material thing, capable of bearing without effort, objects as material, but of which the size should not surpass the surface of the socle.

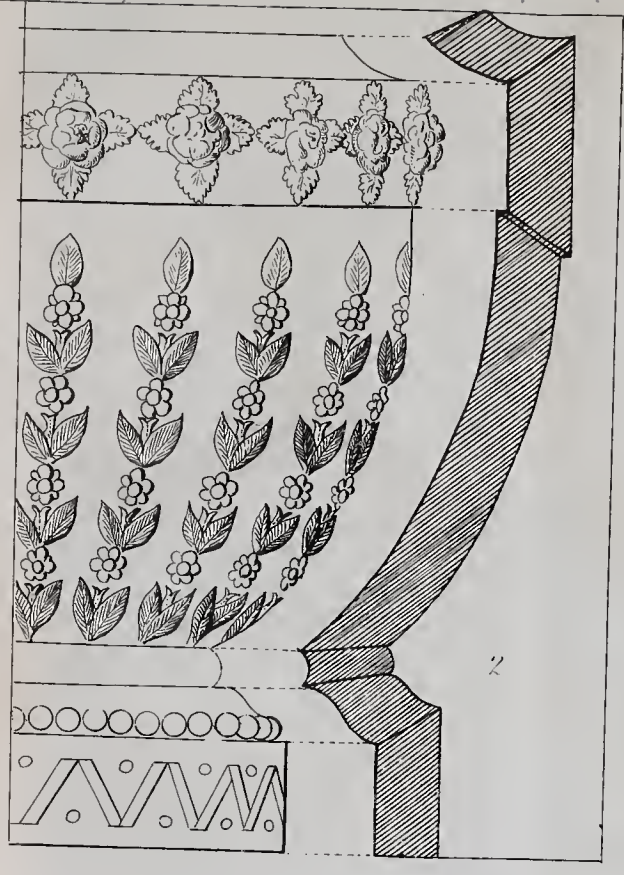
Darne d' Esturgeon à la Moderne, No. 1*—(Slice of Sturgeon, in the Modern style).

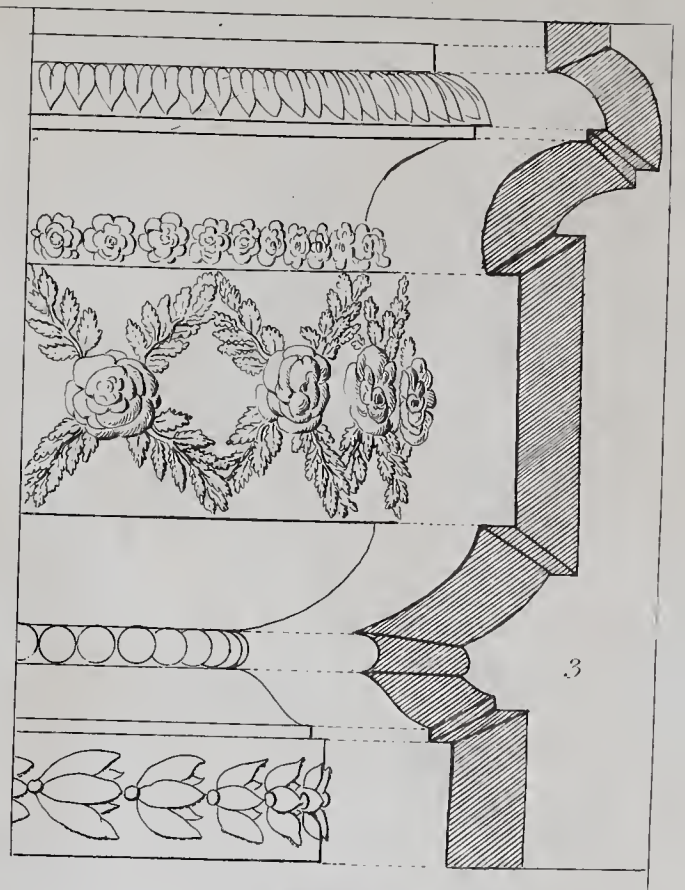
Prepare a slice of sturgeon, as in the article *Darne d'Esturgeon au Beurre de Montpelier* (which see); mask it with the butter, on which lay a decoration resembling reeds (see the design), the leaves should be of tongue, and the reeds of truffles, cut with an omelette cutter; fix the sturgeon on the dish previous to decorating it; lay a border of croutons of jelly of two colours round it; prepare in moulds, as directed for the *Darne d'Esturgeon à l'Egyptienne* (which see), five *hâtelets;* these *hâtelets* should be garnished with truffles and crayfish tails; place one in the middle and the other four round it.

* Subjects of Plate LXIII.:—

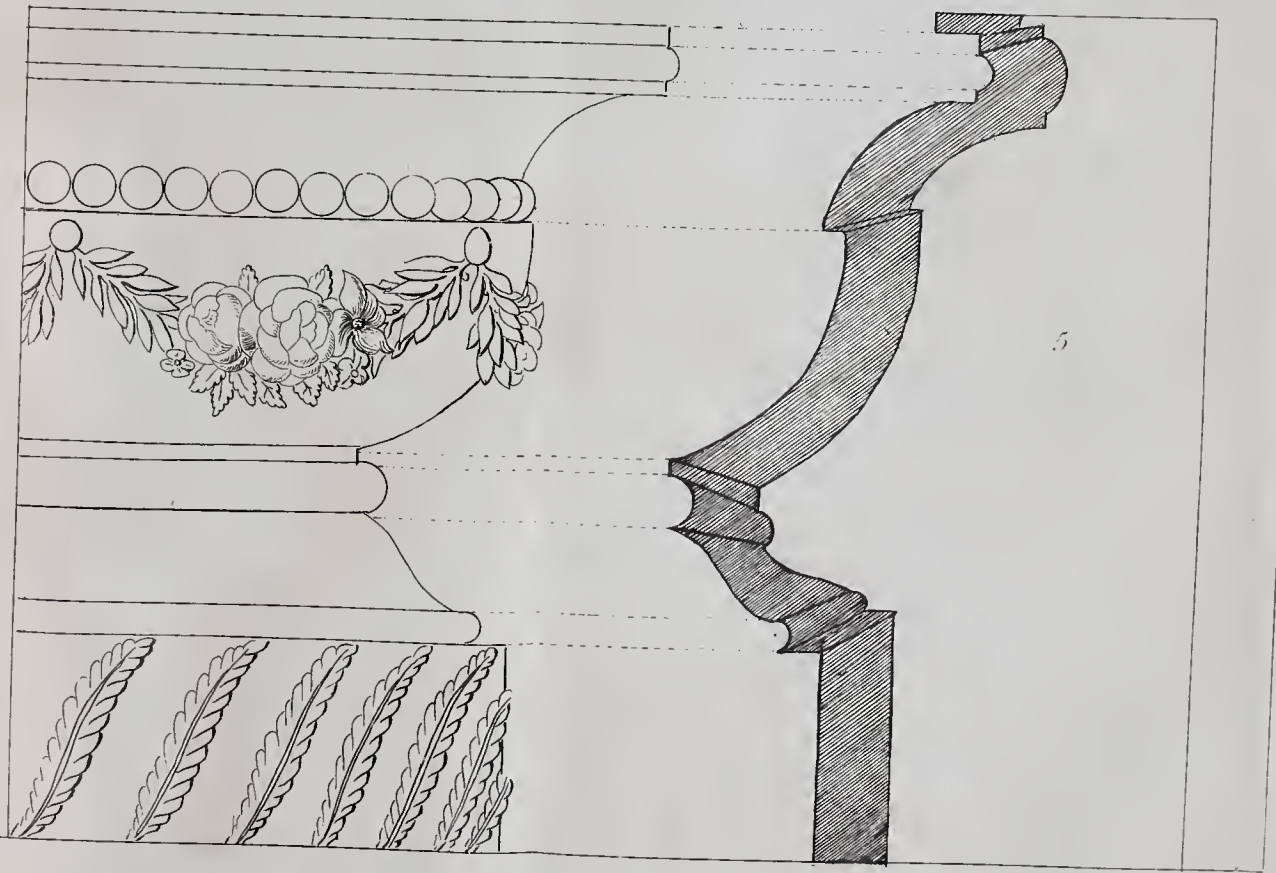
1. Represents une Darne d'Esturgeon à la moderne.
2. „ Une Noix de Veau à la Parisienne.
3. „ Un Pain de Volaille à la royale.
4. „ Un Pain de Faisan à la Française, upon a stand.
5. „ Un Pain de Foies gras à la Parisienne, upon a stand.
6. „ Une Darne de Saumon à la Française, upon a stand.


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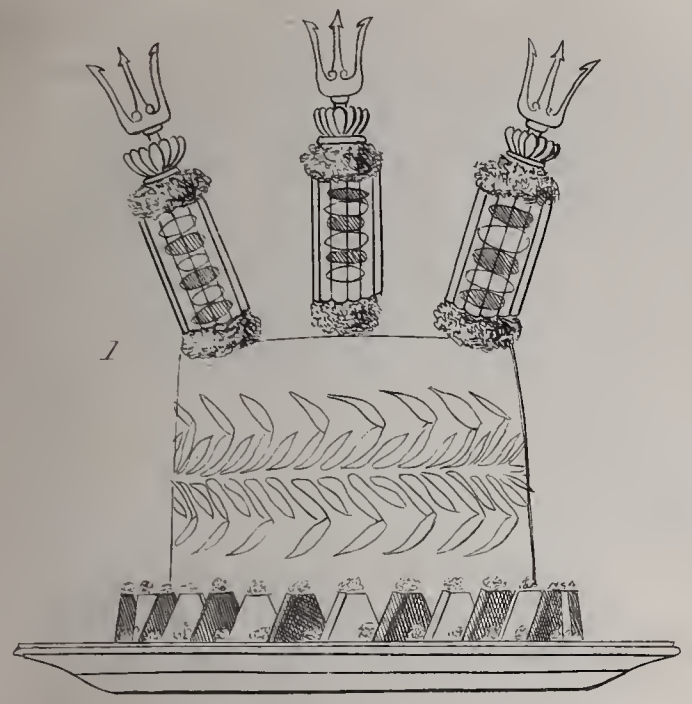

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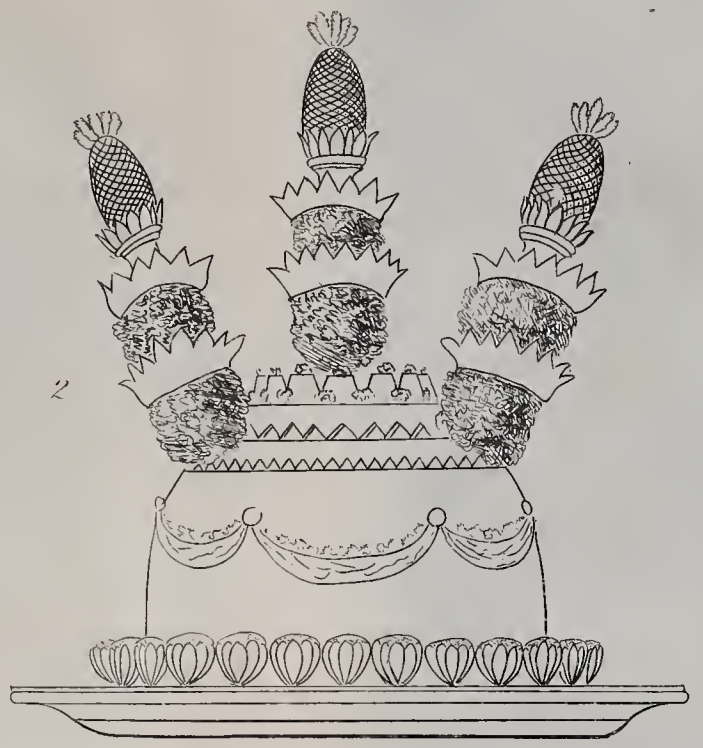

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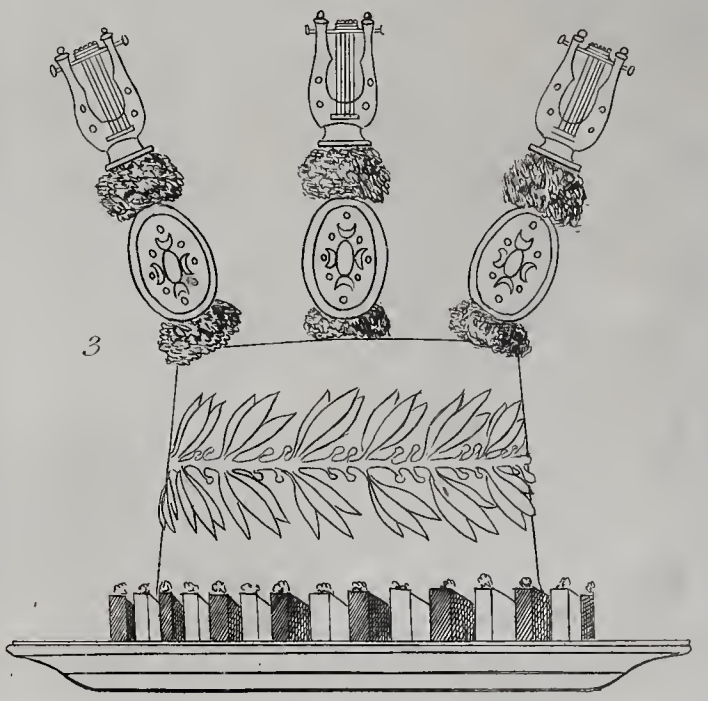
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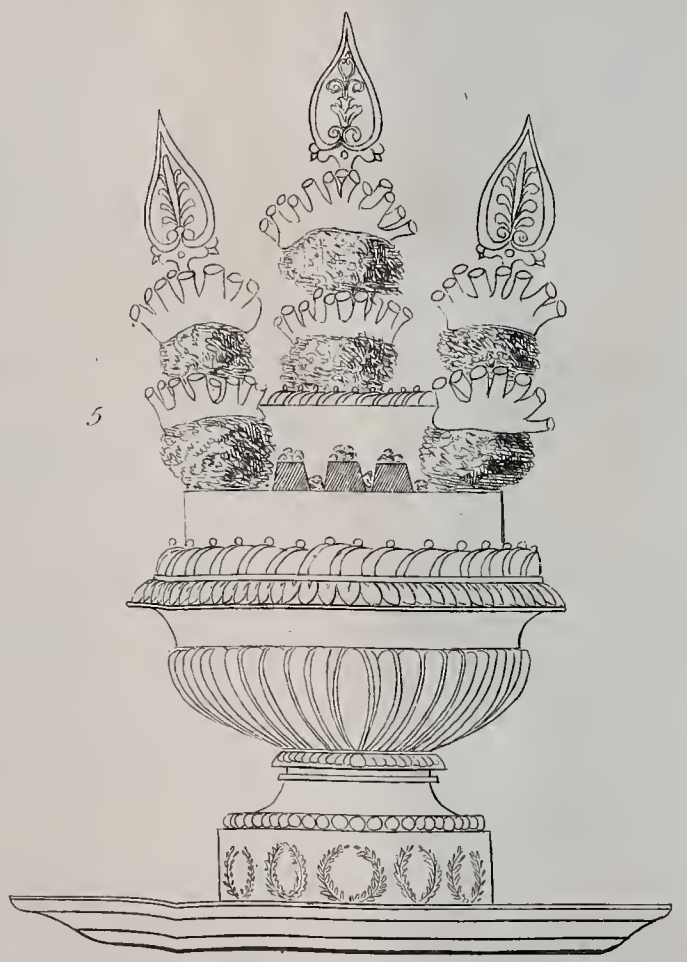
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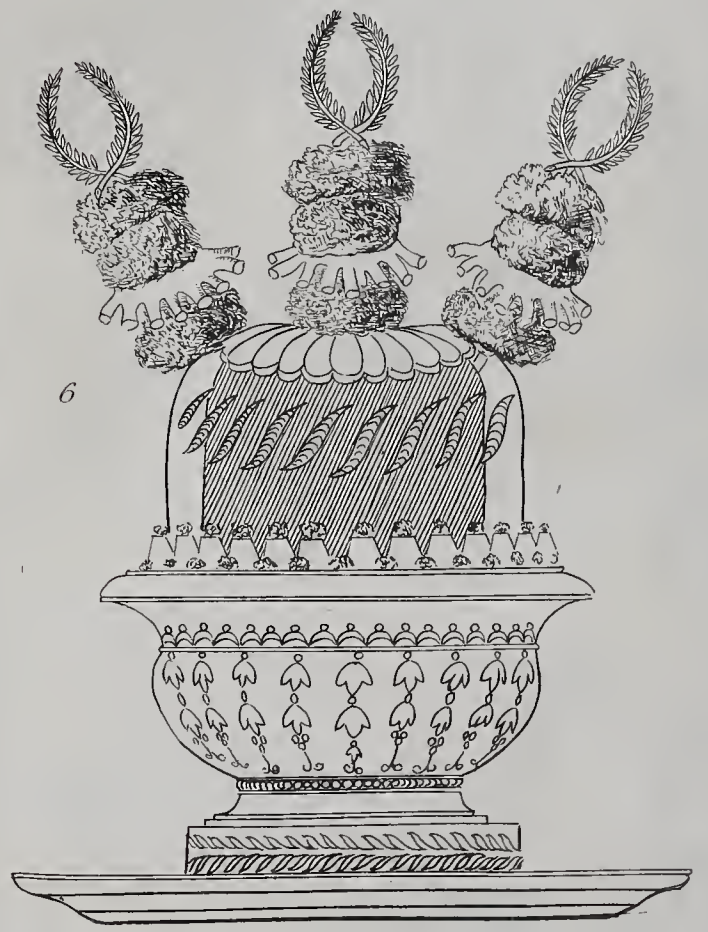
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Noix de Veau à la Parisienne, No. 2—(Nut of Veal, Parisian fashion).

Daube with ham and truffle a handsome nut of veal, cover it with two udders, one of which should be split in two, so as entirely to cover the veal, on that lay the other udder, which flatten with the chopper; sew them together with a needle and packthread, which should pass twice through the thickness of the veal, cover it afterwards with bacon, and give it a round shape by tying packthread about it; for the rest of the operation follow the article *Noix de Veau à la Gelée* (which see); when done and become nearly cold in the braze, turn it upside down into a deep round basin to keep its form; the next morning trim it carefully, cutting out the udder into three steps, formed very square (see the design); glaze the nut only, preserving the fat very white; place small croutons of jelly of two colours round; and round the veal fix six festoons of crayfish butter, laying on them some jelly neatly chopped; place the *entrée* on a bed of Montpelier butter, round which lay a border of small onions farced, with Montpelier butter, and covered with chopped aspic; fix five *hâtelets* into the veal, and prepare for them ten combs of tongue and ten truffles.

Pain de Volaille à la Royale, No. 3—(Cake of Fowl, Court mode).

Take off and perfectly pound the flesh of two poulardes, and mix with it gradually six spoonsful of bechamel, stir it over a moderate fire, and whilst hot, rub it through a tammy; when again cold, mix with it four spoonsful of lukewarm aspic, four of good oil, one of tarragon vinegar, salt, and sufficient pepper; it should be well seasoned, without anything predominating; then pour it into a large plain mould and fix it in ice; three hours after turn it out upon the dish, decorate it as the design represents with leaves cut from slices of truffle, pressing them gently round the cake, surround it with a border of croutons of jelly of two colours, and fix in it five *hâtelets* prepared as those for the *darne d'esturgeon*.

Pain de Faisans à la Française, No. 4—(Cake of Pheasant, French manner).

Take off and pound thoroughly the flesh of two roasted pheasants, add three spoonsful of *sauce allemande* and as much liquid aspic; rub it through a tammy and pour it into a plain dome mould, five inches wide and four inches high, as the design shows; when stiff, turn it out and place it carefully in another mould of the same form, but seven inches wide and four inches and a half high; previously pouring in a little clear jelly, and decorating it with a rosette of the white meat of fowl; when this is firm, turn the cake upon it, and pour jelly but just warm round the sides of it; three hours after turn out the *entrée* upon a socle of white wax decorated with *pâte d'office* coloured of a light and deep rose tint; fix five *hâtelets* into the *entrée* formed of truffles and very white combs; the croutons round the socle are of dark jelly, with light jelly chopped and interspersed.

Pain de Foies gras à la Parisienne, No. 5—(Cake of fat Livers, Parisian mode).

Disgorge and blanch two fine Strasbourg livers, cool them, cut them in escalopes and pass them off with sweet herbs on a slow fire, with two

ounces of butter and two ounces of bacon scraped; when they are done, let them cool, and remove the bayleaf and thyme; pound them well and take them from the mortar; then pound four ounces of *panade*, and when well beaten, add six yolks of eggs and the livers; beat them together and rub through a quenelle sieve, put it into a basin and mix with it a pound of truffles cut into small dice; try if firm and well seasoned (by boiling a small piece), after which put it in a mould with two steps, as the design shows; it should be seven inches wide at the bottom step, and four inches at the smaller one, and four inches high, and should be previously well buttered; strike it many times on a folded napkin, that the farce may perfectly take the shape of the mould; then boil it in a large stewpan with water to within an inch of the top of the mould (*bain-marie*); when it boils, set the stewpan for two hours nearly over some live cinders, observing that the same degree of heat be maintained throughout, but without its boiling; at this time, feel if it is firm, and if not, leave it on the fire until it is so; let it cool in the mould, and when but lukewarm, turn it out on a stewpan cover slightly buttered, and next morning glaze it twice with a light glaze, and place it on a socle; decorate each step with croutons of jelly of two colours; place four *hâtelets* in the large step and one in the small one (see the design); the socles should be of white wax fluted, and decorated with lilac and pale green gum paste.

Darne de Saumon à la Française, No. 6—(Slice of Salmon, French mode).

Prepare a slice of salmon as directed (see *Darne de Saumon au beurre de Montpelier*); the next day trim it, so as to leave it of a fine red, then place it in a plain dome-shaped mould, in which previously jelly of the thickness of half an inch has been set, and a rosette of the whites of fillets of soles formed upon it, with a little more jelly to set this decoration; then fill the mould half-way up with jelly in a liquid state, and when it begins to stiffen, place upright within it sixteen fillets of soles *conti* with truffles and trimmed as the design shows, and then fill up the mould with jelly only just warmed; when firm, turn it out on a socle and decorate it with five *hâtelets* of truffles and combs, or combs and crayfish; the socle should be white, with violet-coloured decorations of two shades.

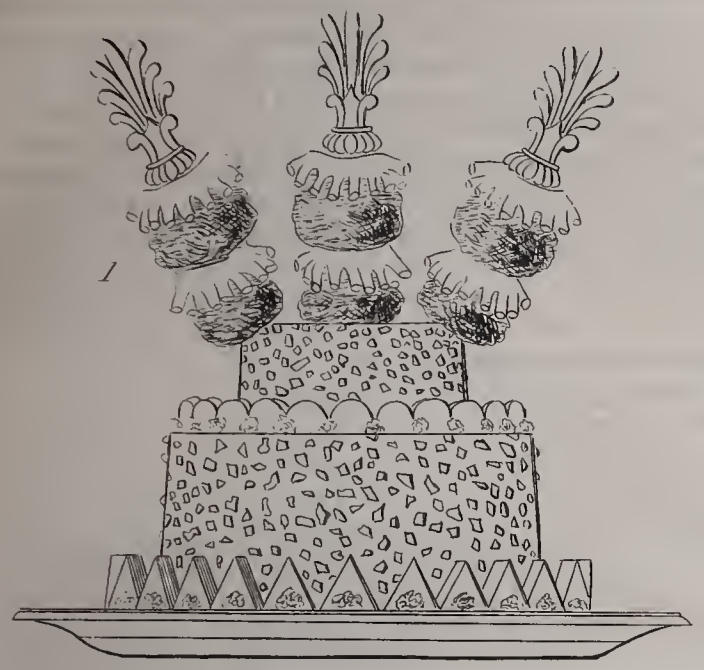
Gateau de Lièvre aux Truffes à la Moderne, No. 1*—(Hare Cake, with Truffles).

Take the flesh from two hares and pound it perfectly; pound separately four ounces of panade and eight ounces of scraped bacon, add the flesh of the hare with the necessary seasoning and six yolks of eggs; pound and pass the whole through a quenelle sieve, add eight large truffles cut in dice (four ounces of veal udder dressed and some tongue,

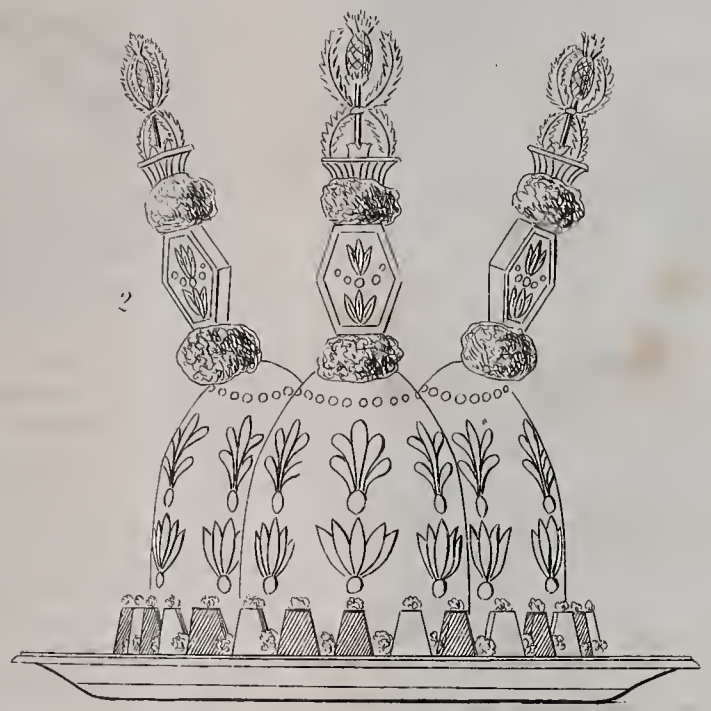
* Subjects of Plate LXIV.:—

1. Represents un Gateau de Lièvre aux truffes à la moderne.
2. „ Une Galantine de Perdreaux à l'aspic magnonnaise.
3. „ Une Noix de Jambon sur une noix de veau à la moderne.
4. „ Une Aspic de Filets de soles à belle-vue, upon a stand.
5. „ Une Galantine d'Anguilles en aspic à la moderne, upon a stand.
6. „ Un Chaud Froid de Poulets à la ravigote, upon a stand.

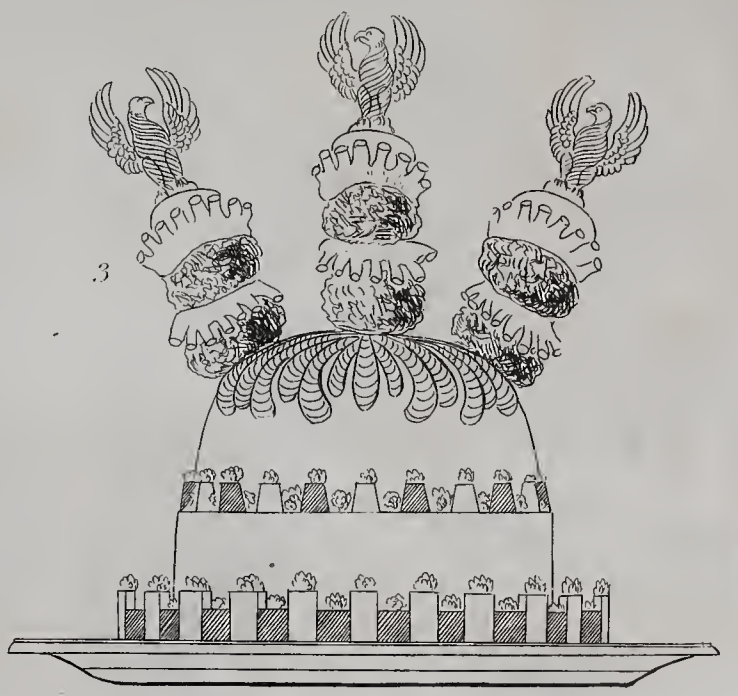
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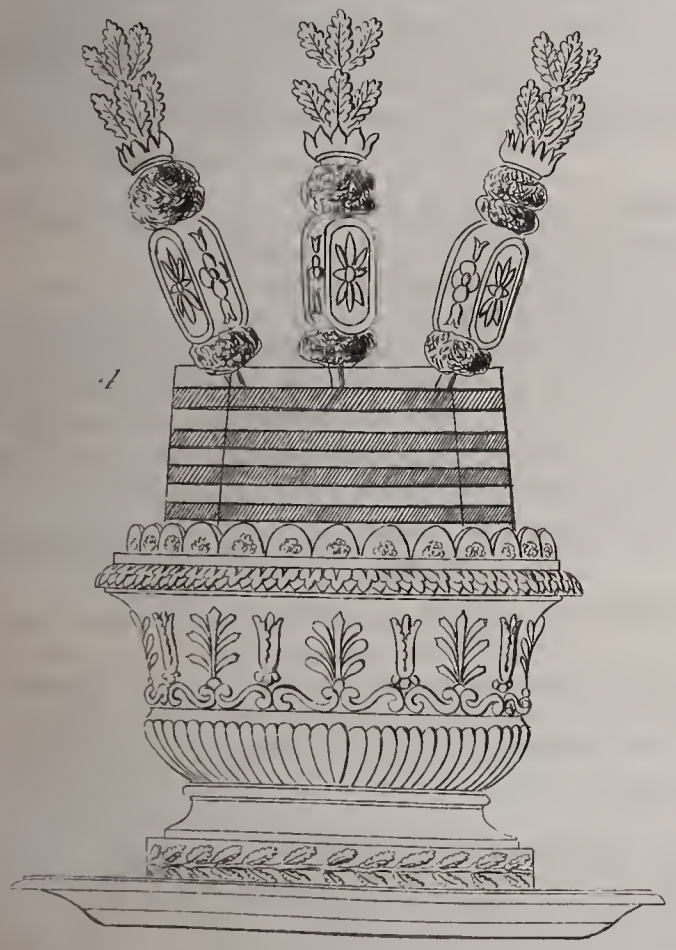
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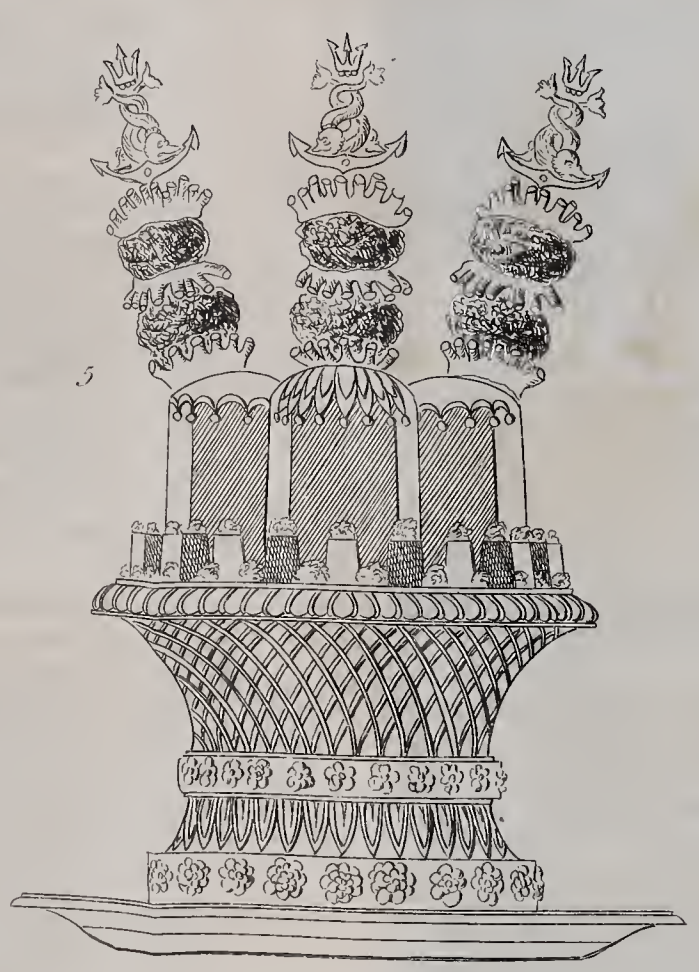
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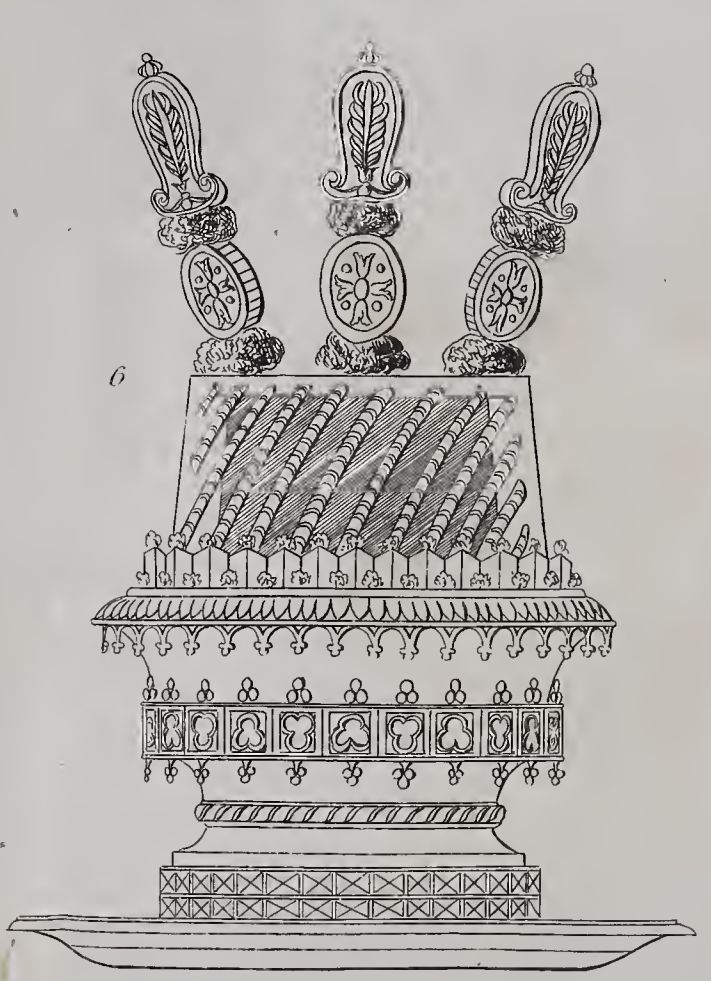
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both cut in dice, and some pistachios may be added), put the farce into a mould with a step (see the design) lined with bacon cut very thin; strike it on a folded napkin that the farce may take the perfect form of the mould; the cake may then be dressed in a slow oven, or in a *bain-marie;* an hour will be sufficient; when it is cold, trim it carefully, and having glazed it put it on an *entrée* dish surrounded with chopped aspic, on which lay a border of handsome croutons of jelly of two colours; garnish also the step of the cake with croutons of light jelly, and with dark jelly chopped, and fix on the cake five *hâtelets* with the combs reversed, and truffles.

Galantine de Perdreaux à l'Aspic Magnonnaise à la Moderne, No. 2—(Galantine of Partridges, with Aspic).

Prepare, as that article directs, six partridges *en galantine;* when they are cold, glaze and place them in three plain moulds, four inches and a half wide, five inches long, and five inches high, having a long egg-shaped form; place them upright in ice, pour into each three spoonsful of *Aspic Magnonnaise* (see that article); when firm, lay on it three of the galantines, and then cover them again with the same; then put in the three other partridges, and fill the moulds with the aspic; three hours after turn them out on the dish, the bottom of which has been covered with aspic and made firm upon the ice; decorate them according to the design, with wreaths of truffles cut with an omelette cutter, and fixed by lightly glazing them, and laying them with the glazed side upon the galantine; garnish with a border of bold croutons of jelly of two colours, as the design shows, and at the time of serving fix an *hâtelet à la moderne* into each.

Noix de Jambon sur un Noix de Veau à la Moderne, No. 3—(Nut of Veal and Nut of Ham, modern mode).

Prepare a nut of veal as usual, keeping it as large as possible; take it from its braze carefully, and press it; when cold, trim it round and flat on the top; glaze it twice and place upon it a nut of ham glazed and trimmed, so as to be about one inch less than the veal, which thus forms for it a socle, as the design shows; work on the ham a rosette of *filets mignons* of fowl *conti* with tongue (see the design); lay on the top of the veal, which surpasses the ham, a garniture of croutons of jelly of two colours, and a border of light and dark jelly round the *entrée;* fix five *hâtelets* with combs into the top of it.

Aspic de Filets de Soles à la Belle-vue, sur un Socle, No. 4—(Aspic of Soles).

Prepare three soles in all respects as directed for the *Aspic de Filets de Soles à la Parisienne* (see that article), and then prepare the *Aspic Magnonnaise* (which see); when it becomes white divide it into two equal parts: in one put a ravigote (herbs) blanched (see that article), pound it and pass it through a sieve, and keep it of a fine green; put into the ice a mould having six sides, pour into it white aspic, half an inch deep, on which when firm, pour the green to the same depth; when this becomes firm, place on it twelve fillets, which have been drained in a napkin; afterwards add white aspic, then green, observing that each colour be but half an inch in thickness; when the fillets are thus covered

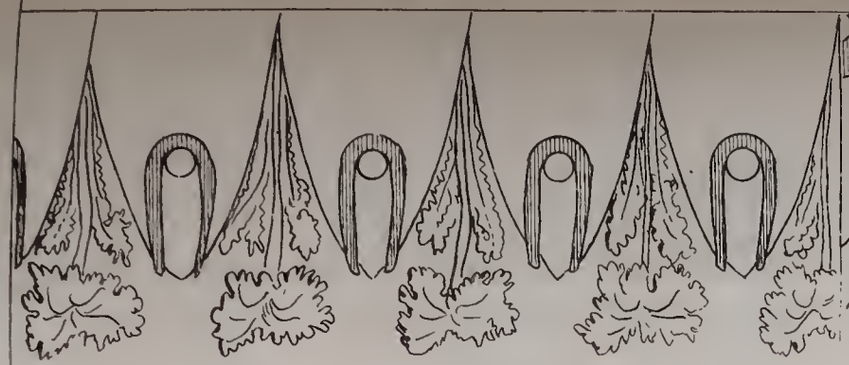
place the remaining twelve fillets, adding the aspics as before; the *entrée* must be finished as quickly as possible, or the layers of colours are apt to separate on leaving the mould; when quite firm turn it out upon a socle of white wax, decorated with roses, &c. taken from a board, as are also the other ornaments; the foot of the aspic is surrounded with croutons of white jelly; the five *hâtelets* are garnished with fillets of soles and crayfish tails masked with crayfish butter, and ornamented with truffles, and before forming them, place a truffle on the *hâtelet*, and another below (see the design).

Galantine d'Anguille en Aspic à la Moderne sur un Socle de Sain-doux, No. 5—(Aspic of Galantine of Eel, Modern mode.)

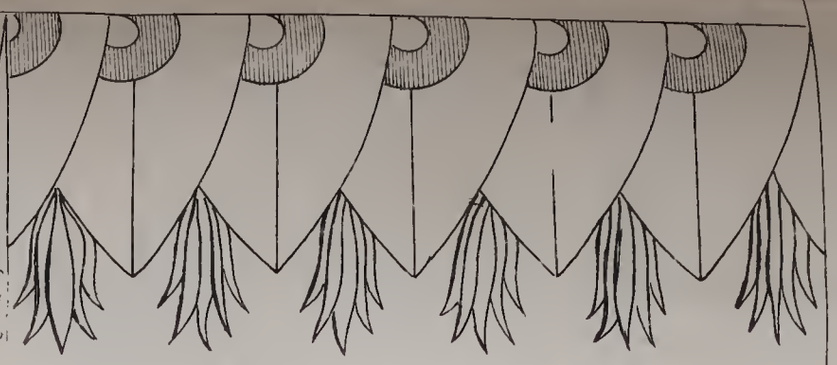
Prepare as directed a fine eel as a galantine, cut it in five equal lengths, glaze it twice with a light glaze, in which mix some crayfish butter; then fix five plain round dome moulds three inches wide and four inches high; pour into each mould a little clear aspic, and when it is firm, fix the pieces of eel on it, and afterwards fill the mould with jelly but just warm; two hours after, turn them out on a socle of white wax formed like a basket; decorate it with small round strips of lilac-coloured *pâte d'office*, of which also form the other ornaments; the roses which decorate the foot and centre band are of wax tinted pale rose; garnish with croutons of jelly of two colours; the five *hâtelets* are formed of truffles and combs; or a small crayfish may be placed in lieu of a truffle.

Aspic garni d'une Blanquette de Poularde à la Moderne, No. 6—(Aspic of a Blanquette of Fowl).

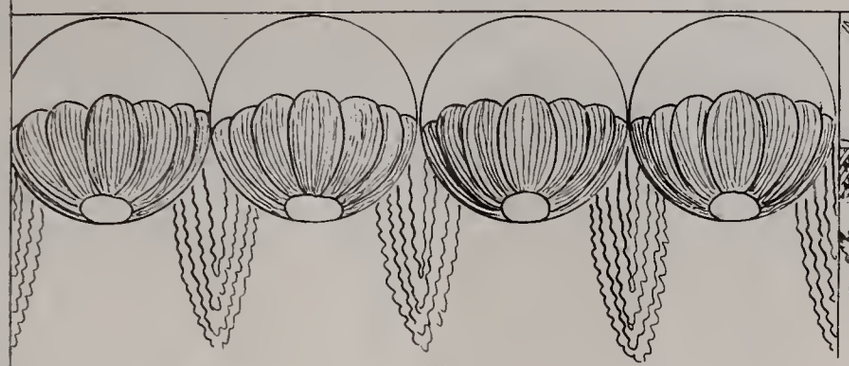
Prepare a blanquette of fowl as usual, sauce it with a *sauce suprême*, to which add clear aspic sufficient to render it firm enough to be turned out like an aspic; place a plain mould in the ice five inches wide by three inches high; set the *blanquette* on the ice, and when beginning to set, lay it in the mould, forming layers of the fowl, and gradually adding the sauce; the mould thus filled, place a second plain mould on the ice, seven inches wide by four inches high, and pour into it clear jelly an inch thick; when the blanquette is firm, turn it out upon a small baking-sheet, and sticking two forks into it (in the same manner as lifting the socles upon the dishes), fix it upon the jelly when it is firm in the mould, perfectly in the centre, and fill it up with clear aspic; when this last begins to be firm, fix within it, upright, eighteen *filets mignons contis* with truffles (see the design); when the aspic is firm, dish it upon a socle of white wax decorated with Gothic ornaments from a board, in violet gum paste of two shades; surround the aspic with croutons of jelly of two colours, and fix on it five *hâtelets* composed of whites of fowl and truffles, and formed in moulds *à la moderne*, (see *darne d'Esturgeon historiée à l'Egyptienne*), placing a truffle at each end of the *hâtelet* (see the design). The twelve cold *entrées* here described bear the stamp of the elegance of the modean *cuisine*, and incontestably prove how much a knowledge of design (although slight) is essential in the completion of our productions, and M. Carême proceeds thus: Assuredly, I should not have embellished and created so many new things, if I had not some notions of design, and occupied myself above all things, without *relaxation*, in the progress of my profession.



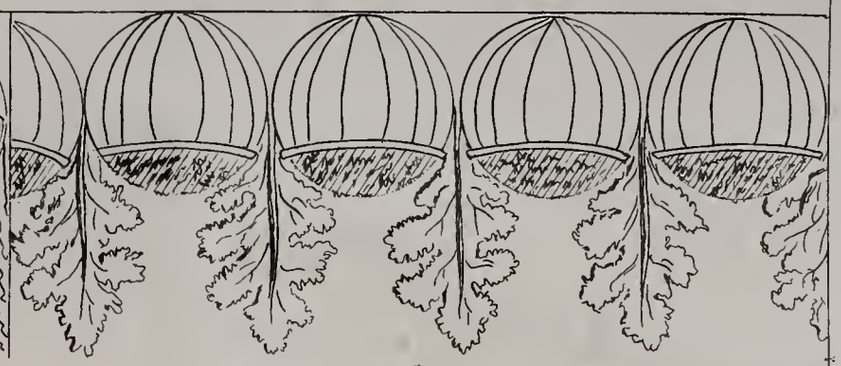
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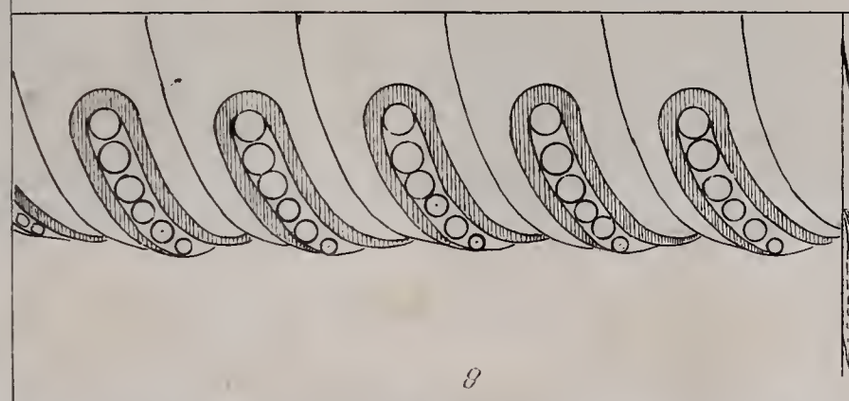
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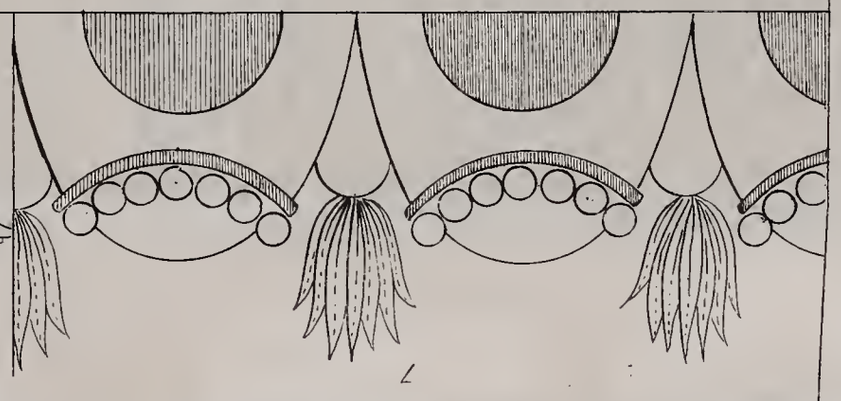
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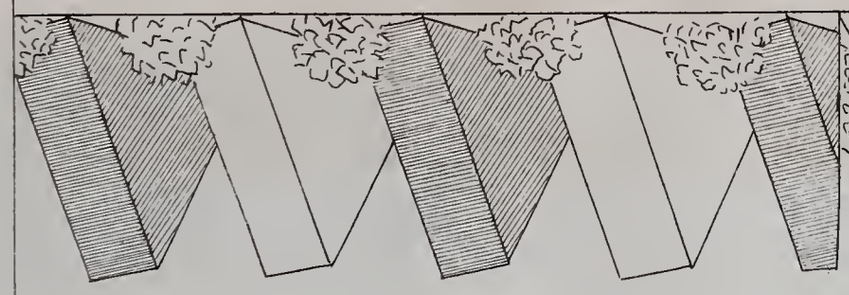
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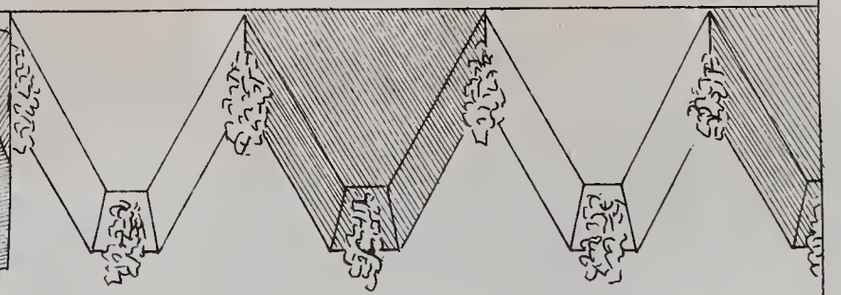
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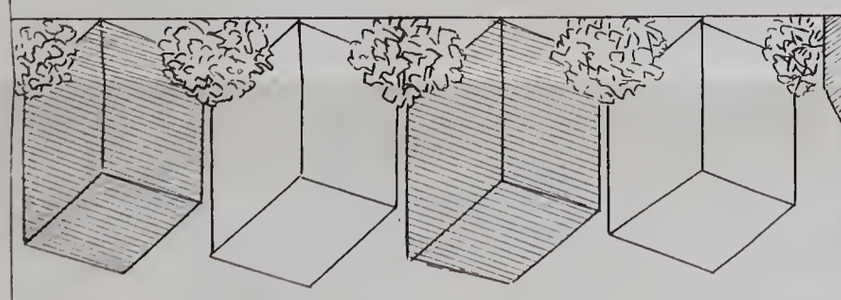
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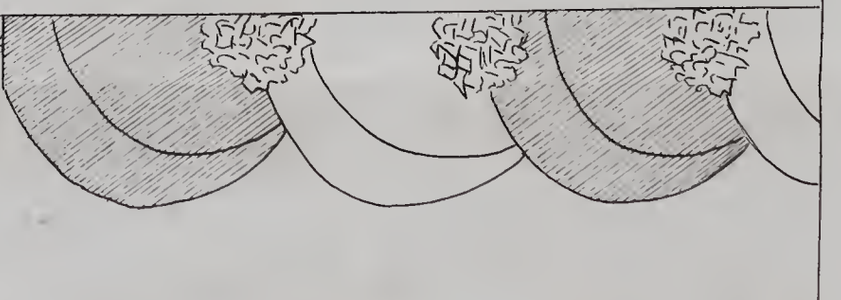
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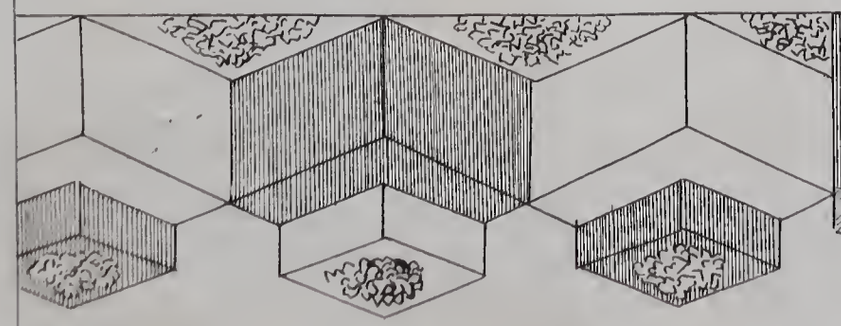
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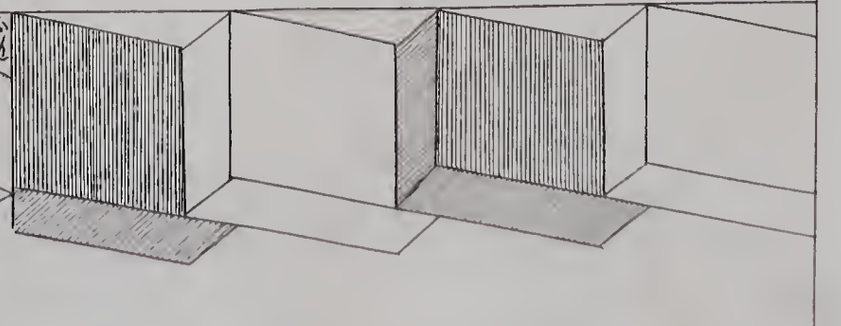
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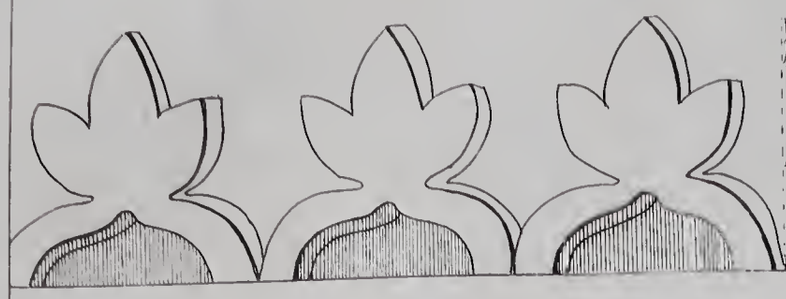
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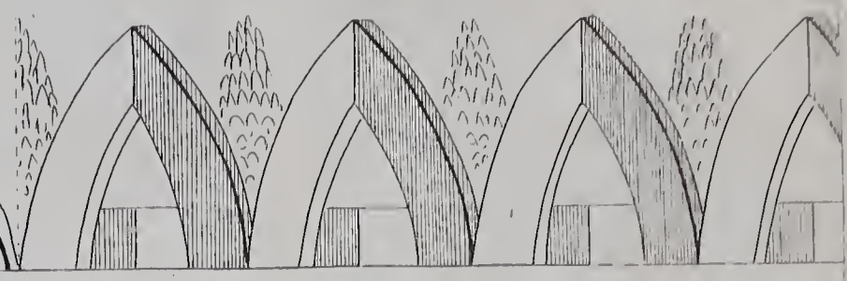
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PLATE 65

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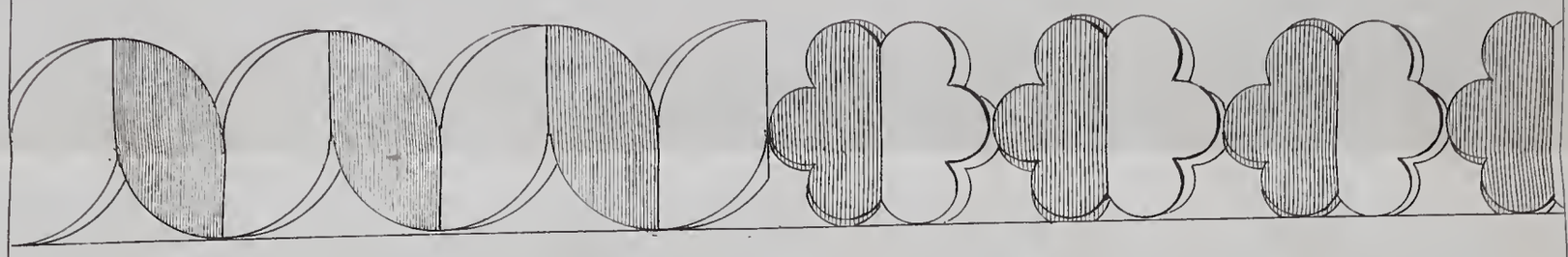
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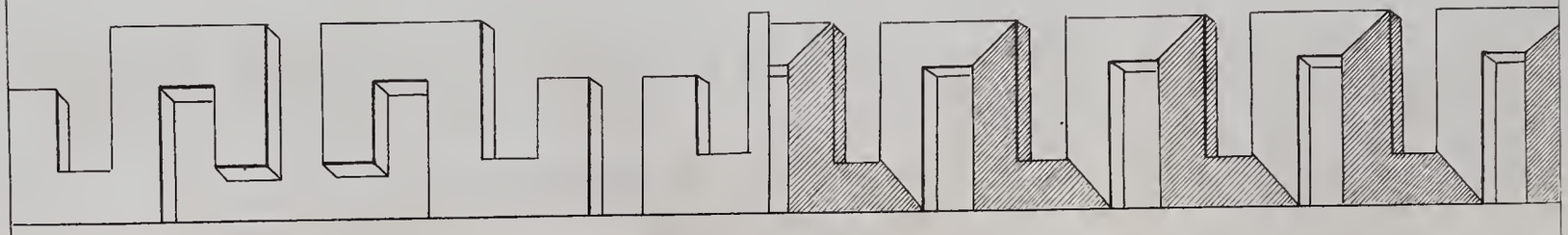
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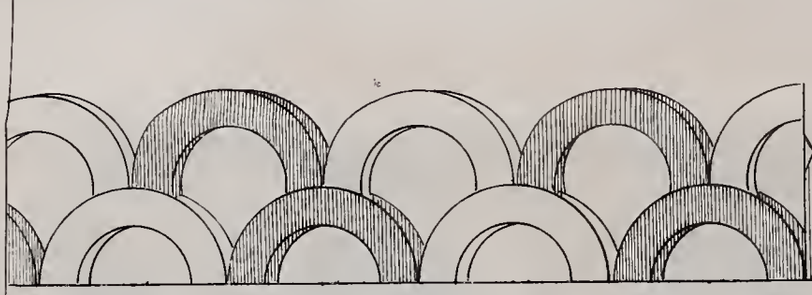
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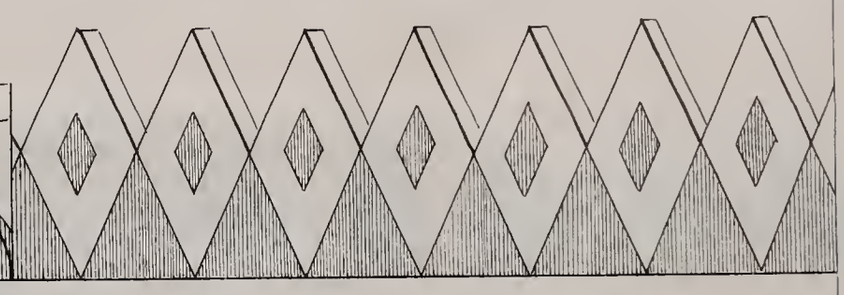


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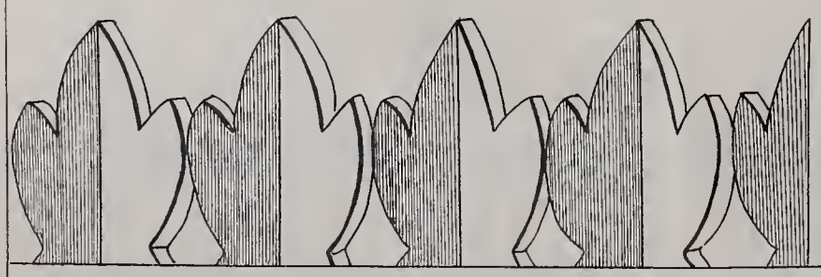
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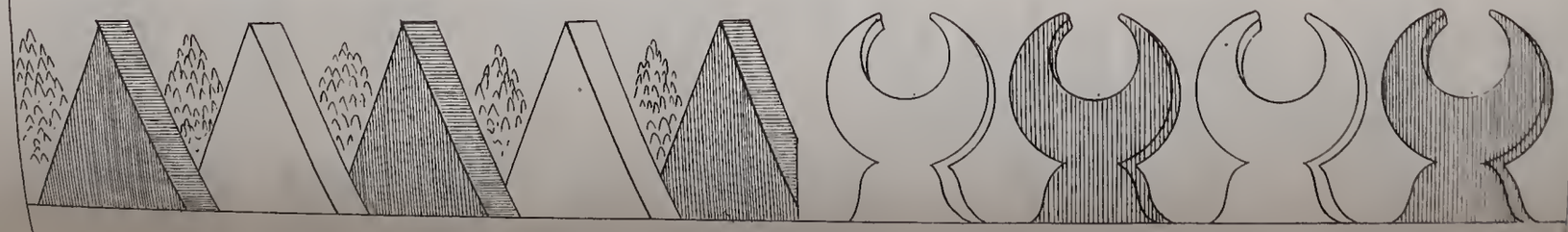
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Bordures des Entrées Froides—(Borders for cold Entrées).

The six first borders on Plate LXV. are of the size usually given to them, and are placed in the proper mode of laying them upon the dishes; to obtain these borders perfect, care should be taken to cut these croutons as correct and neat as possible, and to place them with very slight handling; this is easy only to practicians, who may obtain them with all that brilliant freshness of which they are susceptible; borders may also be formed with chopped jelly, upon which are placed fillets of jelly, anchovies or truffles, and we are obliged to make use of these kinds of borders sometimes when the jelly is scarce; No. 7 is a border of eggs for salads of fowl or fish, the eggs are cut in quarters, the yellow placed outwards, the tops decorated with fillets of anchovies and capers, and between them is placed a group of chives, enveloped at the foot with a little fresh butter, as indicated in the design; No. 8 is of eggs cut in the same way, but the yellow placed inwards, and decorated with fillets of anchovies and capers; No. 9 is a border of small onions (*à la chivri*) for *entrées* of fish, and salads of fowl; choose forty small onions very equal in size, cut off the head and tail, and blanch them in boiling water for some minutes; then cool, drain and skin them until all of the same size, boil them in a little consommé, but only so as that they may be kept whole; then drain them and mingle them in a little oil, vinegar, salt and pepper; cut in slices crosswise twelve onions of the same size as the former, thus forming three rings from each onion; throw these rings for a few minutes into boiling water with a little salt, then cool, drain and range them on a large stewpan cover, fill the interior of each ring with a little *ravigote* blanched and pounded; farce the onions with the Montpelier butter and then lay them in a border round the *entrée*, and upon each of them lay a small ring, as the design indicates; between each onion place small leaves of lettuce, endive or the hearts of any other salads: or fillets of anchovies may compose the ring and be garnished with chopped aspic, or a thin slice of aspic cut round, or the rings may be filled with fine capers or girkins chopped; No. 10 is composed of yolks of eggs whole, with rosettes of Montpelier butter worked upon them; between each, place upright small quarters of the hearts of lettuces, as the design indicates; slices of jelly cut with a round cutter half an inch wide, or small rings of fillets of anchovies may be laid upon them also; No. 11 is composed of eggs in quarters decorated with bunches of young tarragon leaves; No. 12 is of the same, but placed the reverse way, and ornamented with fillets of anchovies, capers and small hearts of celery; some there are who use nasturtiums in these borders, but they do not mingle well.

Bordures de Beurre et de Raçines—(Borders of Butter, and of Roots).

The borders in Plate LXVI. are designed to be formed with coloured butter or roots; with butters proceed as follows:—take Montpelier butter, both the ravigote and the crayfish; spread these on two stewpan covers very even, and a quarter of an inch thick, set them on pounded ice; when firm, detach it from the cover with the blade of a large knife, lay it on a napkin, and cut it out with small tin cutters of the shape of the designs, and form them in borders as therein represented; to cut them with success, dip the cutters frequently whilst using them into cold water;

should there be no Montpelier butter ready, proceed thus;—work four ounces of butter on a cover, with sufficient rouge to colour it of a fine rose tint; if for green, use the essence of spinach rubbed through a sieve; if for yellow, use an infusion of saffron; if for violet, mingle rouge with Prussian blue; if for orange, mingle rouge and yellow in borders which are of two colours; asparagus heads may be used as the designs Nos. 2 and 11 indicate; they mingle perfectly with borders either of butter or roots. For a border of roots take six carrots and six turnips, cut them in pieces an inch long, blanch them separately, throw them into cold water, and afterwards proceed with them as if for *chartreuses*, but keep them firm, drain them on a napkin, cut them with cutters according to either of the designs, then glaze them with a glaze of roots, or place them, without this ceremony, in a border, they are more clear without glaze; these borders are good in the spring; asparagus, peas, French beans, mushrooms and artichoke bottoms are all useful; these borders also serve for small hot *entrées* with a *macedoine* or other vegetable or spring roots; they also have a good effect round *chartreuses* or *entremets* of cold vegetables; as the *salades à la Parisienne* or *à l'Allemande*, but have more brilliancy at ball suppers, round the cold *entrées*, such as the *chaude froide* of fowl, or game, *magnonnaise* of fowl or even fish.

Bordures de Pain et de Pâte à Nouilles—(Borders of Bread and of Nouille Paste).

Twelve of the designs in Plate LXVII. are for borders of bread, and the four last for *pâte à Nouilles;* two of these borders are composed of a single crouton, which is the best means of obtaining them solid and quickly, and is preferable to the mode of using three and even four small croutons placed one upon another, to form a border which has no other merit than a lightness, that renders them weak, as the croutons are easily unfixed; whereas if they consist but of one or two, if in the dishing up one should be removed, it is immediately replaced; they should not be stuck on the dish whilst it is too hot, or they are easily removed. It is necessary to form these borders of a height corresponding with the *entrées;* as for a *sauté*, a border about half an inch high is sufficient, whilst for an *entrée* of a piece of meat or poultry, or game whole, a border one inch high is required: the borders Nos. 1, 2, 3, 4, 5, 7, 9, 10, are composed of many croutons of two colours, those that are shaded being fried of a dark colour, whilst the others are fried light. Nos. 11, 12, 13, 14, are of Nouille paste cut out with ornamental cutters; in fixing them on the dish widen them at the top, which adds to their elegance; but although these borders are handsome, those of bread are preferable. The nouille paste border is sometimes served without being cut, which answers very well for *entrées* with much sauce, as also for the *grosses pièces*, as the *godards*, *chambords*, and other ragouts, but they are not so handsome; for a border, make a stiff paste with five yolks of eggs, roll it twenty-four inches long, and one eighth of an inch thick, cut a band from it three quarters of an inch wide and then roll it up like a volute. Mask with a little *repère* (yolk of egg and flour mixed) the side to be laid on the dish, and pressing it down fix it upright, join the two ends carefully without staining the dish, and dry it in a slow oven without colouring it.

PART THE ELEVENTH.

SWEET ENTREMETS.

De la Clarification de Sucre et de la Colle de Poisson—(On the clarifying of Sugar and Isinglass).

To obtain jellies of liqueurs and fruits transparent, and above all of an exquisite flavour, much time is required and many minute details, for it is the perfect amalgamation of the various matters that form these delicious preparations, upon which their excellence depends; attention is therefore the essential point of their success; but it is often otherwise, for many persons treat this part without any method, mixing the isinglass in nearly equal quantities, and it is precisely this mode that so often renders their jellies detestable; for if one ounce and a half or two ounces of isinglass is used, where one ounce is sufficient, the jelly, instead of being agreeable, makes the palate gluey, sticking the lips together, and this but too often takes place; too much sugar is equally bad, as then the jelly becomes insipid, because the sugar weakens the flavour of the fruits or liqueurs used in them. It is to be observed that lemons, oranges and pineapples require more sugar and more isinglass on account of their acidity; on the other hand, the sweeter the fruit, less sugar and less isinglass. The same remark applies to the liqueurs and wines usually made use of: jellies of strawberries and raspberries, for example, require their flavour to be heightened with the juice of lemon, as also many others, which, from the nature of the flavour they possess, require this acid, or they leave something to desire: young practitioners should not lose sight of this; but with attention and a just combination, these jellies may be served in all their beauty and delightful savour. It is necessary also to observe that, in damp weather, one-sixth more isinglass should be used, as the weather has a powerful influence on these jellies; again, jellies of wine or liqueurs require somewhat less isinglass and sugar than those of fruits from which the juices are extracted, and this is clear, because the wines and liqueurs are already sweetened, whilst the fruits have but their natural flavour.

To clarify Sugar.

Put in a middling-sized preserving-pan the fourth part of a white of egg, whip it until it whitens, add one quart of filtered water, and one pound of fine sugar broken in pieces; stir it and set the pan over a moderate fire, and when it boils, set it at the corner of the stove to throw up the scum; to assist this operation, add two spoonsful of cold water, and when it has boiled ten minutes take off the scum, and throw in at intervals two spoonsful more water, that the sugar may throw off all the remaining scum; when it becomes clear and white the sugar is clarified;

strain it through the corner of a wet napkin or silk sieve into a basin; observe the sugar when the scum is thrown up by boiling, or you risk the loss of some of it, and do not skim it when it commences boiling, as that hinders the clarification. If you wish to obtain a very white syrup when the sugar throws up its first scum, squeeze upon it the juice of a lemon, which bleaches it singularly; too much of egg prejudices the operation.

To clarify Isinglass in a short time.

For a mould take one ounce and three quarters of isinglass, wash and put it into a stewpan with two quarts of filtered water, and two ounces of sugar, place it over the fire; when it boils, set it at the corner of the stove to boil rather quick, taking off the scum as it rises, and when reduced to half a pint pass it through the napkin into a basin; many cooks add a piece of the rind of a lemon to take off the taste of the isinglass which is useless, as good isinglass has no flavour; it is simply tasteless; a little juice of lemon is good, but the rind tints the isinglass yellow, and when used in a white jelly of lemon, marasquin, kirchwasser, aniseed, or any liqueur, this yellow tint is still apparent, injuring thus the beauty of the jelly, whose whole merit consists in its whiteness; the correct clarification of the isinglass and sugar may be therefore considered the chief part of the operation.

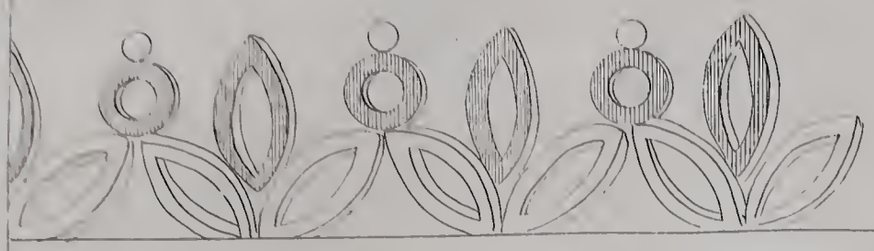
Gelée de Violettes Printanières—(Jelly of Spring Violets).

Clarify twelve ounces of sugar as above directed; pick fresh gathered violets and throw them into the sugar whilst it is nearly boiling, with a few grains of cochineal, and cover them close that their perfume may not evaporate; when the sugar becomes but lukewarm strain it through a silk sieve; add a gill of good kirchwasser, and the juice of a lemon very clearly squeezed, with one ounce and a half of isinglass clarified and nearly cold, and stir them with a silver spoon; fix the mould in pounded ice nearly up to the brim, pour in the jelly, which cover with a stewpan cover, on which put some ice; three or four hours are sufficient to render it firm; when ready to serve, dip it into warm water in a vessel large enough to admit the mould easily, turn it quickly on to the dish and take off the mould; this part must be performed with much agility, that the jelly may scarcely receive the heat of the water. It must be strictly remarked that no jellies of any red flowers or fruits be placed in any tin vessel, or iron or copper-tinned spoons used with them, as these metals tarnish the jellies, and in place of preserving their primitive colour, in which consists their merit and beauty, they receive but a bad appearance. This jelly may be also made as follows; pound the flowers in a mortar, put them into a syrup that is but lukewarm only, and infuse them six or seven hours, strain them through a napkin and add the isinglass and kirchwasser; in order to obtain an ounce of isinglass when clarified, one half ounce in addition must be used: this observation applies to all jellies generally.

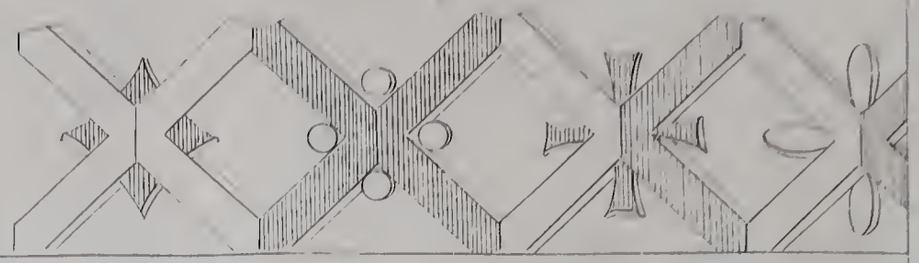
Gelée Printanière à la Rose—(Spring of Roses).

Clarify twelve ounces of sugar, throw into it the leaves of thirty fine roses and a few grains of cochineal; cover the infusion, and when nearly cold pass it through a napkin, add a gill of distilled rose-water, and the

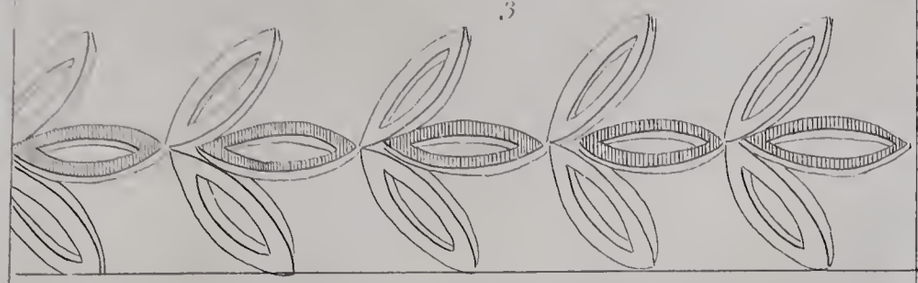
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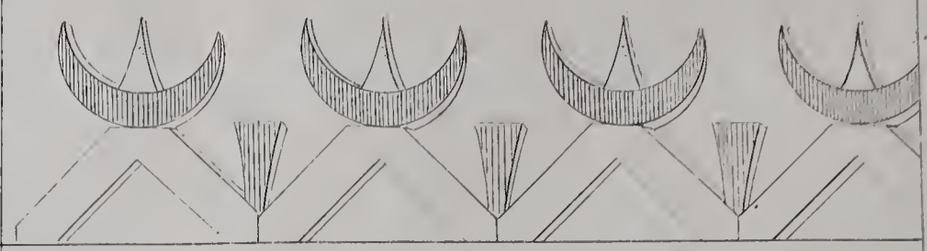
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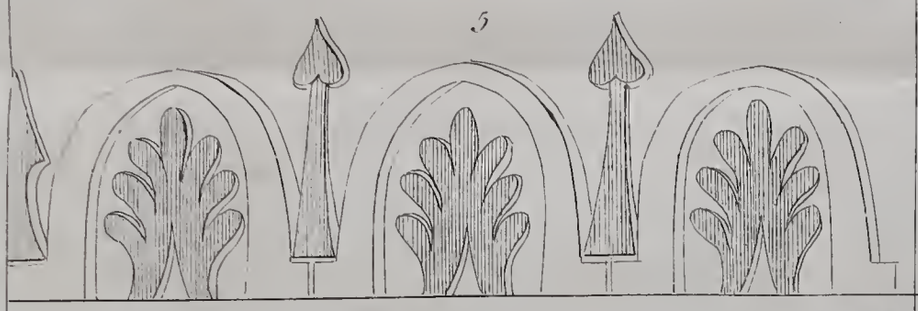
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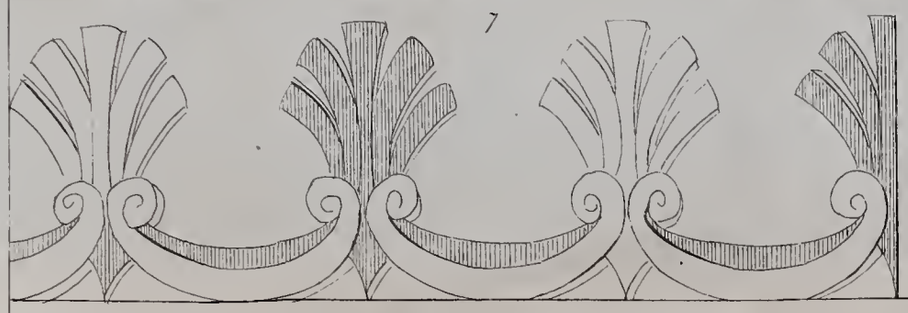
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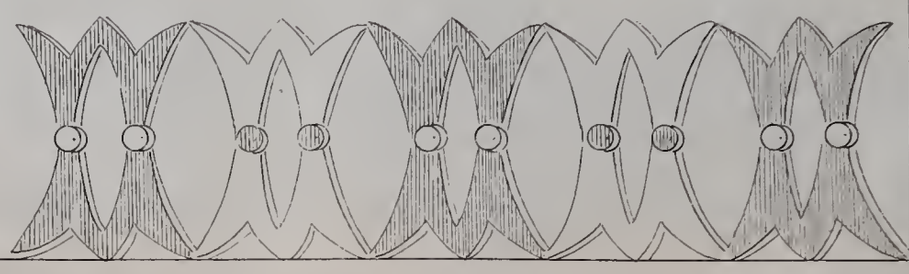
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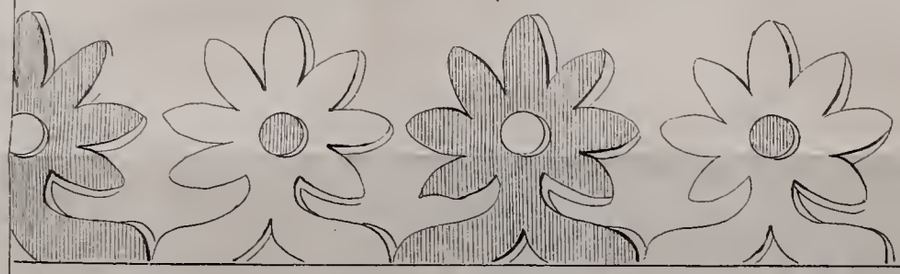
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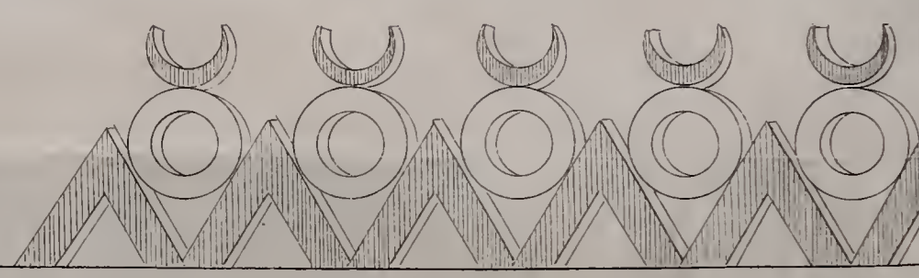
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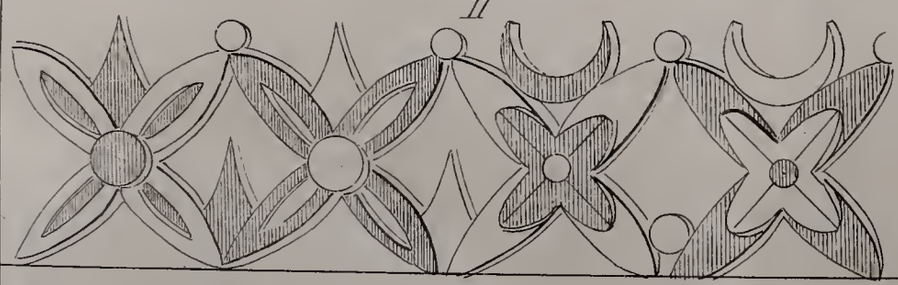
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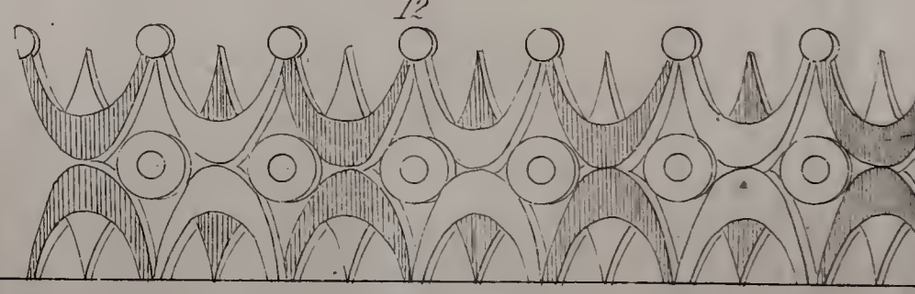
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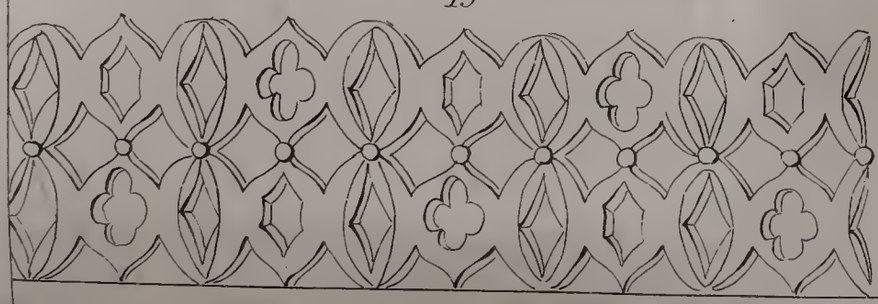
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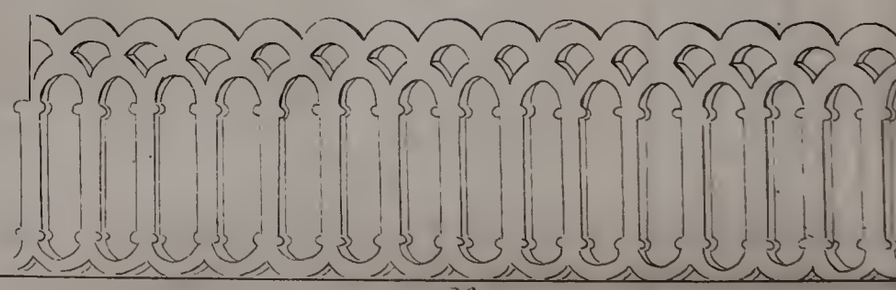
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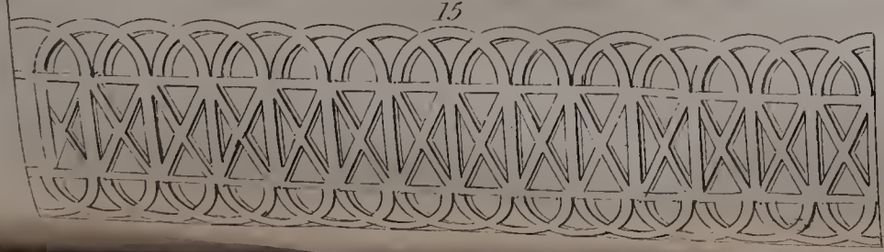
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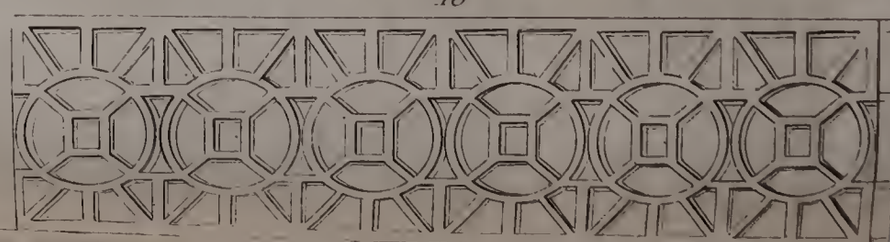
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same of kirchwasser, with the juice of a lemon and one ounce of clarified isinglass, and finish as in the above recipe; the cochineal is to heighten the colour: in this manner, proceed for jellies of jessamine, jonquils, tuberoses and pinks, using one ounce of the leaves of either for a jelly.

Gelée de Fleurs d'Orange nouvelles—(Jelly of fresh Orange Flowers).

Pick two ounces of fresh-gathered orange flowers, and put them in a syrup of twelve ounces of sugar nearly boiling; cover it closely; when the infusion is nearly cold, strain it through a silk sieve or napkin; add one ounce of clarified isinglass and the juice of two lemons or oranges; finish as above.

Gelée de Fleurs d'Orange au Caramel—(Orange Flower and Caramel Jelly).

When the twelve ounces of sugar are clarified, boil half of it to a caramel; as soon as it is of a fine red tint, take it from the fire and throw into it one ounce and a half of fresh picked orange flowers, and mix them with a silver spoon: when it cools, pour into it a pint of filtered water whilst boiling, and let it again dissolve over some red ashes, after which pass it through a tammy, or, if necessary, a jelly bag; then mix the remaining sugar and one ounce of clarified isinglass; mould the jelly as usual.

Gelée de Fleurs d'Orange au Vin de Champagne rosé—(Orange Flower and Champagne Jelly).

Clarify ten ounces of sugar, throw into it two ounces of orange-flowers, freshly picked, whilst the syrup is nearly boiling; cover it close, and when almost cold, strain it through a silk sieve, adding one ounce and a quarter of isinglass and three quarters of a pint of pink champagne; finish as usual.

Gelée de Fraises—(Strawberry Jelly).

Weigh one pound of fine strawberries, pick, wash, and crush them with a silver spoon against the sides of a basin, and throw them into four ounces of very clear syrup, cover and leave them all night; the next morning run them through the jelly bag; clarify eight ounces of sugar, and when nearly done, throw in a pinch of cochineal to tint it red; strain it through a sieve, add one ounce of isinglass and the juice of two lemons, afterwards mix the juice of the fruit with it; mould it immediately and set it on the ice; the sugar and isinglass must not be too hot when the fruit is mixed with them, for if so, they tarnish the jelly; and this remark applies generally to all jellies. When time does not permit the fruit to be filtered through the bag, throw the strawberries into the boiling syrup, with a little cochineal, cover them till cold, and add the necessary isinglass; if in the season, add half a pound of currants instead of the lemon juice; jelly of raspberries is made exactly as the above, except that you use half a pound of white currants with them.

Gelée de Groseilles Rouges—(Jelly of Red Currants).

Pick one pound of clear, ripe, red currants, and four ounces of raspberries, press out their juice and run it through a bag, and mix with it

twelve ounces of sugar and one ounce of isinglass, both clarified, and follow the details given in the article *Gelée de Violettes.* When the currants are not ripe enough, put a little cochineal in the syrup, as they have not of themselves enough of colour; jelly of white currants, with white raspberries, is thus prepared, but is always somewhat shaded; if there is not time to run the jelly through the bag, throw the fruit into the boiling sugar, and when cold strain it through a napkin.

Gelée de Cerises—(Jelly of Cherries).

Take the kernels and stalks from two pounds of fine clear ripe cherries, add four ounces of picked red currants, press the juice from the fruit, and filter it through the bag, mix three quarters of a pound of clarified sugar with it, and one ounce of isinglass, and finish in the accustomed manner.

Gelée de quatre Fruits—(Jelly of four Fruits).

Have four ounces of fine cherries, four ounces of raspberries, four ounces of strawberries, and eight ounces of red currants; squeeze them and run the juice through the bag, mix it afterwards with syrup and isinglass, as above, and finish as usual; or the fruits may be infused in the sugar, and, unless the bag is very good, this is the best mode.

Gelée de Verjus—(Jelly of green Grapes).

Pick two pounds of fine green grapes, and pound a handful of spinach with the grapes; when well beaten, run the juice through the bag, which should yield a clear liquor of a light green colour; then mix with one pound of clarified sugar, and one ounce and a half of isinglass; finish as usual.

Gelée de Raisin Muscat—(Jelly of Muscadel Grapes).

Pick two pounds of red Muscadel grapes that are perfectly ripe, press out their juice, and run through a bag; add ten ounces of sugar, one ounce of isinglass, both clarified, and the juice of two lemons; finish as before.

Gelée d'Epines vinettes—(Jelly of Barberries).

Pick two pounds of fine clear and very ripe barberries; twelve ounces of syrup being boiling, throw in the fruit; after a few boils cover the infusion; pass it through a silk sieve; when nearly cold, add one ounce of isinglass, and finish as usual.

Gelée de Grenades—(Jelly of Pomegranate).

Take the pips from five fine ripe pomegranates, press out the juice by rubbing them on a hair sieve, run the juice through the bag, and mix it with the syrup, which lightly tint with cochineal; add the necessary isinglass, and finish as usual.

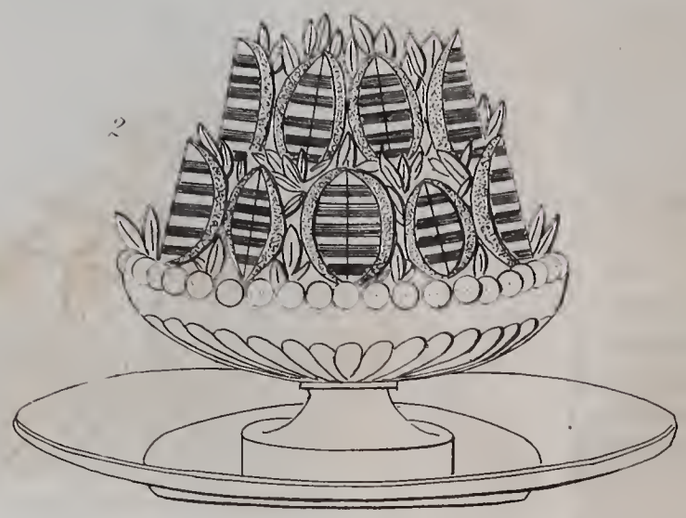
Gelée d'Abricots—(Jelly of Apricots).

Take the stones from eighteen ripe and fleshy apricots, and of a red colour; boil them, six at a time, in a thin syrup, and when done squeeze them in a napkin to express their juice; add the syrup when strained

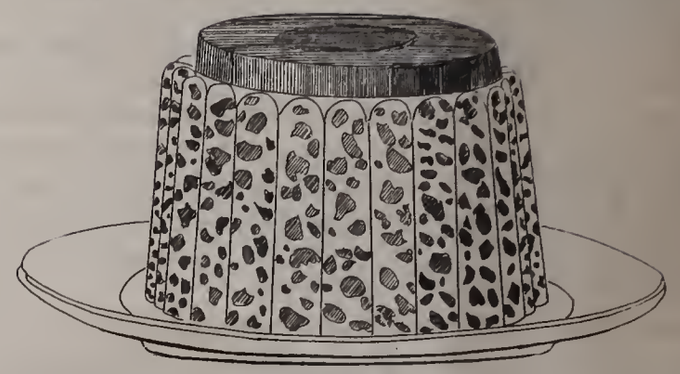
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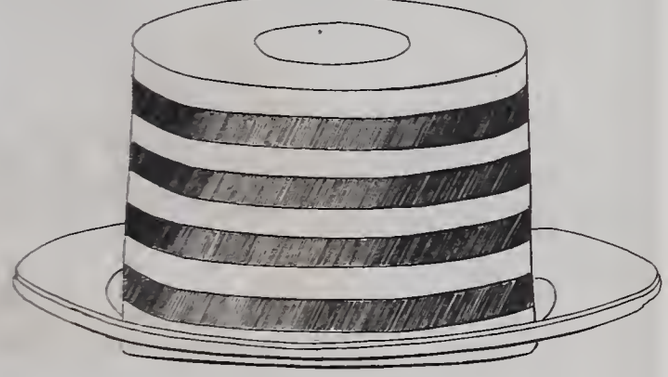
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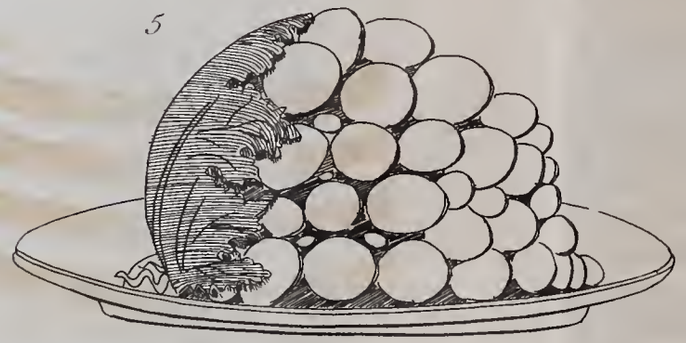
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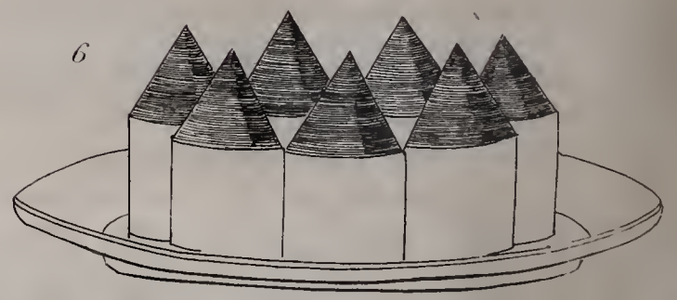
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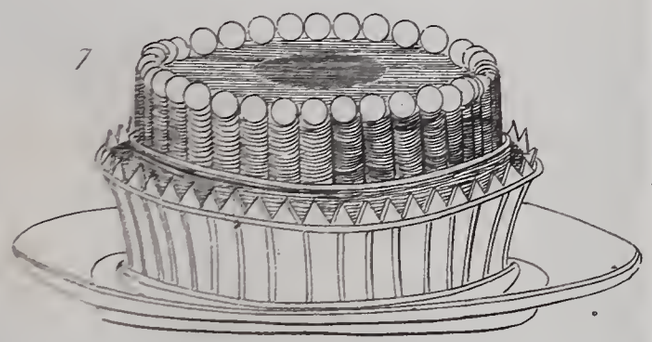
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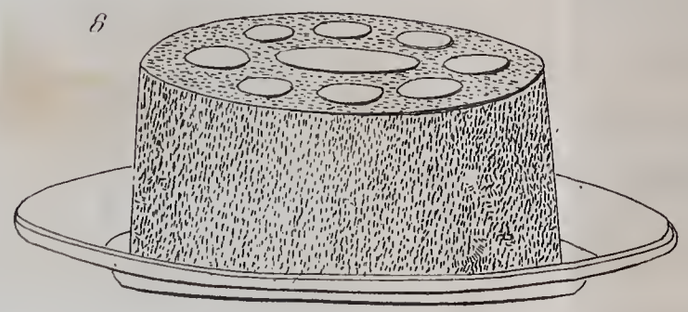
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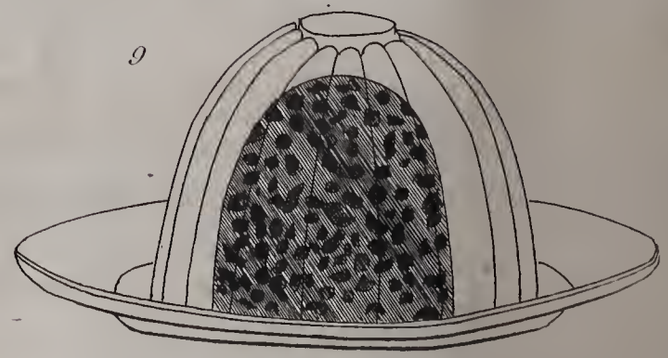
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through a silk sieve, with the isinglass necessary, and finish as usual, adding the juice of a lemon; the jelly of peaches is prepared in the same manner.

Gelée d'Ananas—(Jelly of Pineapple).

Take the rind from a perfectly ripe pineapple, without leaving the least particle; cut it in half lengthways, and cut it in slices one-sixth of an inch thick, simmer the slices in boiling sugar for five minutes, and when the syrup is again cold, add the juice of two lemons and one ounce of clarified isinglass, take out the fruit and run the jelly through a napkin; put a fourth of it into a cylinder mould on the ice, and when it becomes firm, lay a circle of the pieces of the pineapple round on it, then pour in another fourth of the jelly, and place another circle of the fruit, and so continue till complete: finish and serve as usual.

Gelée d'Oranges de Malte—(Jelly of Malta Oranges).

Squeeze the juice from twelve oranges and two lemons, take away all the pips; cut as thinly as possible the bloom of three ripe oranges, and put it with the juice into the jelly-bag (but for oranges or lemons blotting-paper is the best filter); for this purpose have two decanters and two funnels, then take two round pieces of paper, which fold up of the shape of the funnel, and run the juice through it, then mix the juice with the syrup, and tint it of a fine rose, with cochineal; add one ounce and a half of clarified isinglass, and follow the usual process.

Corbeille en pâté d'Office garnie d'une Gelée d'Oranges en ecorces, No. 1*—(Basket of Pâté d'Office, with Orange Jelly in their Skins).

Choose ten fine and well-formed oranges, and of a fine deep colour, cut a hole at the stalk end with a cutter one inch wide, raise the rind with a tea-spoon, and empty the oranges very clean, taking away as much of the pith as possible, and throw the skin into cold water to harden and retake its original form; filter the juice of each through blotting-paper as you proceed; be careful not to break the skin, but should that happen stop it with a small piece of butter, that the jelly may not escape; when the juice is filtered, add the juice from two lemons, with the syrup and isinglass, as in the last article; place the skins on a large sieve two inches from each other, surround them with ice, and fill them up with jelly; when ready to serve, place upon each

* Subjects of Plate LXVIII.:—

1. Represents Une corbeille en pâté d'Office, filled with orange jelly in their skins, and decorated with orange leaves.
2. Une coupe en pâté d'amandes garnie de quartiers d'orange en rubans.
3. Une gelée blanche de citron garnie d'une Macedoine de fruits, à la moderne.
4. Un blanc manger au Café Moka.
5. Une gelée verte et blanche formée dans un moule en grappes de raisin.
6. Une gelée formée dans de petits moules formant la pyramide.
7. Une gelée renversée sur un socle en pâté d'amandes blanche.
8. Un fromage Bavarois en surprise et aux macarons amers.
9. Une gelée de citron garnie de fraises, formée dans un moule à la Parisienne.

the cover which was removed to empty them; wipe and lay six on a napkin, and the seventh on the centre at top, and garnish with orange, laurel, or ivy leaves; but to serve these oranges in a brilliant manner dish them in a small basket of *pâté d'Office*, as the design represents, and to render them still more brilliant, cover them with a caramel from a dome mould.

Gelée d'Oranges à la Belle-vue—(Belle-vue, Fair-looking),

Is prepared as above, and when ready to serve cut each orange with a sharp knife into quarters; the jelly being clear has thus a fine effect; dish them on a napkin with leaves of almond laurel, or serve them in a red or yellow vase of *pâté d'Office*, as in the design No. 2, Pl. LXVIII.

Coupe en pâté d'Amandes garnie de quartiers d'Orange en rubans, No. 2.—(Cup of Almond Paste, with Orange quarters, with the Jelly ribboned).

Prepare seven orange cases as above, but with only half of the quantity of jelly; prepare also a *blanc-manger* of eight ounces of sweet almonds and ten bitter ones, as directed in the article *Blanc-manger ordinaire* (which see); place the cases on ice, and pour into each a small spoonful of the *blanc-manger;* when this becomes firm, pour upon it a spoonful and a half of the jelly, which again (when firm) cover with two spoonsful of *blanc-manger*, and so proceed alternately until they are filled: when about to serve, cut them in quarters and dish them in a vase of almond paste, as designed in No. 2, Pl. LXVIII. These cases may also be filled with white and red jelly; or the *blanc-manger* may be tinted of a fine light rose with carmine, or cochineal; or of a fine light pistachio green, with the essence of spinach; but if the oranges are filled with *blanc-manger* only, they are then named *oranges en surprise*.

Gelée d'Oranges en petits Paniers—(As small Baskets).

This is but the usual jelly set in orange shells, formed like baskets; when emptying them, shape out a handle, and dish them on a small almond paste stand, with shelves.

Gelée blanche de Citrons garnie d'une Macedoine de Fruit, à la Moderne, No. 3.—(White Lemon Jelly, with a Macedoine of Fruit).

Squeeze the juice from twelve fine juicy lemons, filter it through a bag or blotting-paper (do not leave any of the pips in the juice, as they give it a bitter flavour); clarify one pound of sugar, and when the scum rises throw in the juice of two lemons to whiten it; clarify one ounce and a half of isinglass, and when that and the syrup are again but lukewarm, mix them together and add the juice, mould the jelly, and set it on ice; if a macedoine is required, wash two handsful of strawberries, as many white raspberries, white and red currants, and two ounces of pistachio kernels, mingle the fruits in the jelly and it is most brilliant; do not use the rind of the lemon, as it gives the jelly a yellow tint. For lemon jelly in skins, proceed as for the orange jelly; it may also be prepared in every mode, as directed for orange jellies.

Gelée de Bigarades—(Of Seville Oranges).

Take the skin as thin as possible from two very yellow and sound Seville oranges, squeeze on these skins the juice of five lemons, and filter it through the bag; mix this juice with fourteen ounces of clarified sugar and an ounce and a half of isinglass: finish as the jelly of violets.

Gelée de Vanille au Caramel—(Of Vanille, with Caramel).

Clarify twelve ounces of sugar, strain it through a silk sieve, put half of it into a caramel pan with two sticks of vanille, and boil it down over a slow fire; when it begins to colour, take it off and pour upon it a pint of clear water, cover and place it upon red ashes to dissolve; then, when cold, run it through a bag, and mix with it a quarter of a pint of kirchwasser, one ounce of clarified isinglass, and the remaining syrup; terminate as usual; or the vanille may be infused only in the syrup, which may then be tinted with a little cochineal.

Gelée au Café Moka—(Of Coffee).

Roast six ounces of Mocha coffee over a slow fire in a preserving pan, stirring it continually to keep it of an equal colour; when of a light red tint, separate an eighth part of it, and throw the rest into a pint and a half of boiling water (filtered), cover it close and leave it to cool; grind the coffee that is separated and throw it into a teacupful of boiling water, with a little isinglass to clear it; when it has settled, run off all that is clear, mix it with the infusion, and pass the whole through a bag; then add twelve ounces of clarified sugar and an ounce and a half of isinglass, with a teacupful of kirchwasser; the juice of a lemon may be added; and finish as usual. The jelly should be of the colour of very light and clear coffee, as drank; it may also be coloured by running down a fourth part of the sugar to a caramel, but then the infusion from the ground coffee may be dispensed with.

Gelée au Thé Heysvenskin—(Of Hyson Tea).

Clarify twelve ounces of sugar, and colour it with a little cochineal, skim it and throw into it a quarter of an ounce of hyson tea; cover the infusion, and when cold add a glass of kirchwasser, and half a pint of water, filter through a bag, add the necessary isinglass, and finish as usual.

Gélée d'Essence d'Angelique verte—(Of Green Angelica).

Wash and dry two ounces of fresh angelica, cut it in pieces, and throw it in a syrup of twelve ounces of sugar whilst boiling, adding one ounce of angelica seed; cover the infusion close, and when cold, add a teacupful of kirchwasser, or in preference the juice of a lemon; strain the infusion through a silk sieve, filter the whole through a bag, and afterwards add one ounce of clarified isinglass: the jelly should be of a light green colour.

Gelée d'Essence de Menthe—(Of Mint).

Throw one ounce and a half of fresh-gathered curled mint into twelve ounces of boiling syrup, with the peel from two sound lemons; cover the infusion, and when lukewarm dissolve half a grain of the essence of peppermint in half a pint of warm water; add this and a teacupful of kirchwasser, after which finish the jelly, adding one ounce of clarified isinglass, and run the whole through a bag if necessary.

Gelée au parfait Amour—(Parfait Amour: perfect love).

Peel as thin as possible a cedrata and two lemons, which infuse with six cloves broken, in a boiling syrup of twelve ounces of sugar, add a few grains of cochineal, and when the infusion is cold mingle a teacupful of kirchwasser and the juice of a lemon, run it through a bag if necessary, and add one ounce of isinglass.

Gelée au Punch—(Punch Jelly)

Throw the peel of two sound lemons, and half an ounce of tea into a syrup nearly boiling; cover it, and whilst it is cooling, run the juice of five lemons through a bag, pass the infusion through a silk sieve, and mix with it half a pint of good arrack or rum, and one ounce of isinglass clarified: finish as usual.

Gelée au zeste d'Orange—(Of the Orange peel or bloom).

Rub two fine Malta oranges, red in colour and of a clear skin, on a piece of sugar three-quarters of a pound in weight, rub them very lightly not to take off any of the inner white pith, which serves only to give a bitterness to the jelly; as the sugar becomes gradually coloured, scrape it off with a knife, and dissolve it in a pint of filtered water made lukewarm, then filter it through the bag, clarify the sugar which the orange has not touched, and when the syrup is nearly cold, mix it with an ounce and a half of isinglass; add the filtered liquor, and a slight infusion of cochineal, to give it a clear rose tint; finish as usual.

Gelée au zeste de Cédrats—(Of the peel of Cedrata).

Rub the rinds of two sound cedatras, dissolve the sugar in a pint of water, and pass it through the bag; with the juice of four lemons clarify the remaining sugar, and run an ounce of it down to a caramel, to give a fine yellow tint to the jelly; finish by mingling the syrup with the fruit, and an ounce and a half of isinglass clarified.

Gelée au zeste de Citrons Bergamottes—(Of the peel of Bergamot Lemons).

With the rind of two bergamotte lemons rubbed on sugar and the juice of three lemons, proceed and finish as in the last article.

Gelée au zeste de Bigarades—(Of the peel of the Seville Orange).

With the peel from two oranges and the juice of three lemons, proceed as in the article *Gelée au zeste d'Orange*, adding a little cochineal.

Gelée aux quatre zestes—(Of the peel of four fruits).

With the rind from half a cedrata, half a fine orange, half a lemon, and half a Seville orange, prepare and finish as the preceding.

Gelée de Vin de Champagne rosé—(Jelly of Pink Champagne).

Clarify twelve ounces of sugar with twelve grains of cochineal, and pass it through a silk sieve, mix it when lukewarm with an ounce and a half of isinglass, a pint of pink champagne, and the juice of a lemon; finish as usual, and proceed thus with jellies of dry madeira, malaga, raisin, or any other wines.

Gelée de Marasquin—(Of Marasquin).

Mix twelve ounces of sugar clarified, with one ounce and a half of isinglass, and add a full half-pint of Marasquin; finish as usual.

Remark. Jellies of aniseed of Bourdeaux (that from Holland, on account of its fiery nature, not answering so well, is seldom used), of kirchwasser, and other liqueurs, whether foreign or not, are made as the preceding: for example, the golden water, silver ditto, cloves, cedrata, as also the essence of strawberries, cocoa, coffee, &c.

Macedoine de Fruits rouges à la Gelée de fraises—(Macedoine of red Fruits in Strawberry Jelly),

The mould for this entremets should be a dome, and be six inches in diameter and four inches high, and be fluted as in the design No. 9, Plate LXVIII.; there should also be a second small dome, four inches and a half wide by two inches and three-quarters high; there should be four handles at the edge of this smaller dome, an inch and a half long, forming a cross, and be bent down at the ends about a quarter of an inch of their length, in order to support it within the larger one, hanging thus by those four handles, and leaving around it a space of an inch; these two moulds in reality forming but one, are represented in the design, the shaded part representing the smaller mould. The design No. 3, Plate LXVIII., is a fluted mould with a cylinder, and imitates a lemon jelly, garnished with a macedoine of red fruits: in the design No. 9, Plate LXVIII., the smaller mould, containing the fruits only, is surrounded with a clear jelly, which produces a fine effect.

Prepare the strawberry jelly as directed, and place the larger dome mould upright in ice, fix the smaller dome within it, and fill up the space round it with strawberry jelly. Pick twenty fine pine, twenty scarlet strawberries, and twenty white raspberries, a dozen bunches of white currants, and as many red ones, wash and drain the fruits on a napkin, handling them as little as possible; when the jelly is firm, pour warm water into the small dome, and instantly lift it out; place in the hollow thus left two spoonsful of white currants, which surround with a circle of strawberries, then a circle of white raspberries, and pour on them a spoonful of jelly, and leave them to become set; continue filling up the interior, by placing on the raspberries a circle of scarlet strawberries, then one of the white currants, and so on to the top, occasionally

pouring in jelly to set them; to turn it out, dip it into warm water, take it out instantly, wipe the mould and the top of the jelly, to prevent it slipping about in the dish; lay the dish on the jelly, turn it over quickly, and lift off the mould.

Macedoine de Fruits à la Gelée de Verjus—(Macedoine of Fruits, with a Jelly of White Grapes).

Prepare the green grape jelly (which see), fill the mould as above with it, peel and cut two peaches in quarters, two large well-coloured apricots also, and a ripe nectarine, pick a dozen fine cherries, as many strawberries, and a St. Germain's pear, which last cut in pieces; when the jelly is firm, detach the mould as directed above, and neatly arrange the fruit in the interior, filling it up gradually with the jelly; raspberries and currants may also be added, or the mould may be filled with a jelly of muscadel grapes; or the macedoine of red fruits may be served with this or any other white jelly.

Macedoine de Prunes à la Gelée d'Epines-vinettes—(Macedoine of Plums, with Barberry Jelly).

Fill the above mould with a jelly of barberries (which see), divide in half some of the best sort of plums, with some bunches of barberries, and twenty large black or red muscadel grapes; finish by arranging the fruits tastefully.

Macedoines d'Oranges Rouges à la Gelée de Cedrats—(Macedoine of Oranges, with a Cedrata Jelly).

Garnish the mould as above with a cedrata jelly (see that art.), and clean as for a *compôte* four middling-sized oranges, the fruit of which must be very red, quarter them and take out the pips: arrange the fruit neatly and finish as usual.

Macedoine d'Hiver de Fruits à l'Eau-de-vie—(Winter Macedoine of brandied Fruits).

Take of brandied fruits a peach, two plums, a pear, twelve cherries, twenty-four green grapes, some strawberries, currants, and green apricots; drain these fruits on a napkin, and arrange them neatly in a jelly of some liqueur, and finish as above directed.

Remark. A new kind of jelly may be formed in the mould above described, by filling the outside with a clear lemon jelly, and placing in the interior the same kind of jelly, coloured red or yellow; and thus also with the jelly of aniseed, champagne wine, and all other jellies generally, although there exists no reason why two different jellies may not be used. The form of the mould may also be changed to the octagonal shape, &c., the inner mould being always of the same form also.

Des Gelées Fouettées—(Of whipt Jellies).

These jellies have the advantage of being quickly executed, as when they are whipped it is sufficient for them to remain an hour only in the mould, and therefore in an hour and a half a whipped jelly may easily be prepared; and on the other hand, should a jelly not be clear it

may be served in this manner successfully; but nevertheless a clear jelly is preferable.

Prepare strawberry jelly as directed (see that article), pour one-fourth part of it into a mould, fix it in ice, and whilst it is becoming firm, place a small bason or preserving pan in the ice, in which pour the remainder of the jelly, and whip it with a bundle of birch twigs (a whisk) as you whip eggs, until it forms small globules containing air, of the size of a pin's head, becoming thus a sort of cream; at this moment pour it into the mould; it is important to pour in the jelly at the degree indicated, for if delayed but a few minutes only, even though still whipping, it becomes so thick, that it no longer can take the form of the mould, and when turned out is deformed by cavities of air created by the jelly being too stiff when moulded: thus, whipped jellies are nothing more than ordinary jellies thus prepared upon ice, and by this process every jelly before described may be employed; should the jelly be stiffened too quickly by the action of the ice, mix with it at intervals a spoonful of warm water, which facilitates the operation. The reason that the bottom of the mould is covered with a plain jelly is, to distinguish this jelly from the *fromage Bavarois*, which it greatly resembles: the whipped jelly requires less isinglass than the others.

Blanc-Manger ordinaire—(Blancmange).

This entremets is much esteemed, and if extremely rich, and very white, will always be preferred to any other cream or even jellies, because the almonds are healthy, nutritious, and contain much of a balsamic nature. Throw into boiling water one pound of sweet, with twenty bitter almonds, skin and leave them to soak in a bason of cold water, which whitens them singularly; drain them on a sieve and rub them on a napkin, pound them, moistening them gradually with half a spoonful of water, that they may not become oily; when thoroughly pounded, mix them in a bason with five half-pints of water, adding it by degrees, and squeeze them in a napkin or tammy, to express the milk from the almonds; then add twelve ounces of pounded sugar, and when it is melted pass the whole again through a napkin, and mix with it an ounce and a half of clarified isinglass, a little hotter than lukewarm, that it may unite perfectly with the *blanc-manger*, and pour it into a mould previously fixed in ice; when ready to serve, turn it out as directed for the jelly of violets (which see).

Remark. To make the *blanc manger au rum*, add to the above preparation a teacupful of good rum or arrack; also, if with marasquin, add a teacupful of that liquor; if for an *entrêmets*, in small cups, prepare two-thirds of the preceding recipe, but put less isinglass, because, being in smaller compass, it should be more delicate than if for a larger mould.

Blanc-Manger au Cedrat—(Cedrata Blancmange).

Rub on a piece of lump sugar, three-quarters of a pound in weight, a middling-sized cedrata, taking care not to touch the white pith underneath the skin, as it gives a bitterness to the *entrêmets;* scrape off the sugar wherever coloured, weigh six ounces of this sugar, leaving six ounces white; make a *blanc-manger* as above, and put in one-half of

it the six ounces of white sugar, and in the other the six ounces that are coloured; melt and strain each separately, and into each put half an ounce of clarified isinglass; commence by pouring the thickness of half an inch of the white into a mould placed upon ice, and when it is set, pour in the same thickness of the coloured *blanc-manger*, and so proceed alternately, until the mould is full; when ready to serve, turn it out as usual: proceed as above for the *blanc-manger à l'orange*, or of lemon, Seville orange, &c., or it may, without dividing it, be served altogether.

Blanc-Manger à la Vanille—(Blancmange of Vanille).

Cut a stick of vanille into small pieces; boil six ounces of sugar to a caramel, to which add the vanille, and leave it to cool, then dissolve it with half a pint of warm water, and place it on some red ashes to melt; pound one pound of almonds, as directed in the article *Blanc-Manger ordinaire*, but moisten them with three half-pints of water only; squeeze the milk from the almonds and divide it in two equal parts; in one mix the syrup of the vanille, passed through a silk sieve, and in the other six ounces of sugar dissolved in half a pint of warm water, and strained also through a silk sieve; to each part add half an ounce of isinglass, and fill the mould with alternate layers of white and yellow; or the syrup of vanille may be mixed with the whole preparation. The blancmange of aniseed is prepared in the same manner, using half an ounce of green star aniseed in place of the vanille.

Blanc-Manger au Café Moka, No. 4—(Blancmange of Coffee).

Roast and grind two ounces of true Mocha coffee, put it into half a pint of boiling water, and leave it to infuse, and when the grains settle draw off all that is clear; put into it six ounces of sugar and half an ounce of isinglass clarified; pound one pound of sweet almonds, and proceed as in the last article, and fill the mould with alternate layers of white and brown blancmange. See the design, No. 4, Plate LXVIII.

Blanc-Manger au Chocolat—(Blancmange of Chocolate).

Dissolve six ounces of best vanille chocolate with four ounces of sugar in half a pint of boiling water, and proceed with one pound of almonds, as in the last article.

Blanc-Manger aux Pistaches—(Blancmange of Pistachios).

Peel six ounces of pistachio kernels, pound them with half an ounce of preserved cedrata, mix them with half a pint of water, and press out the milk through a napkin, mix with it six ounces of fine sugar and half an ounce of isinglass; pound one pound of sweet almonds, and mix them with three half-pints of water, squeeze and divide the milk in two equal portions; with one portion mingle the liquor from the pistachios, to which add a slight quantity of essence of spinach; finish as in the foregoing article, and mould it in alternate layers of green and white.

Blanc-manger aux Avelines—(Blancmange of Filberts).

Peel one pound of filbert kernels, soak half of them in cold water for two hours; wipe the other half very dry, and set them in a small preserving-pan over a slow fire, stirring them continually that they may be equally coloured of a fine clear yellow; then take them from the fire and leave them to cool; pound them, adding from time to time a little water that they may not become oily; when thoroughly pounded, mix them in a basin with a pint and a half of filtered water; squeeze them through a napkin to extract the milk, to which put six ounces of sugar and again press it through a napkin; prepare the other kernels in the same manner, which will yield a very white *blanc-manger*, whilst the former part will be lightly coloured; then finish as directed in the preceding articles. It may be made of one colour only by mixing the roasted with the white filberts, or roasting the whole.

Blanc-manger aux Fraises—(Blancmange of Strawberries).

Pick a large plateful of strawberries, press them in a napkin to extract their juice, which mingles with the preparation detailed in the article *blanc-manger ordinaire;* but using one half pint of water less if you have obtained half a pint of juice, which should be the case when the strawberries are ripe: for the remainder of the process proceed as usual; a slight infusion of cochineal or rouge may be added to tint the blanc-mange of a fine rose: raspberries may thus be used, adding a handful of ripe red currants.

Blanc-manger à la Crême—(Blancmange with whipt Cream).

Prepare three-fourths of any of the recipes before detailed; put it in a basin on the ice and stir it with a silver spoon until it becomes thick and hangs together; then take it from the ice and mix with it a plateful of good whipt cream; stir it that the cream may mingle, which thus imparts an unusual smoothness and richness; mould it as before; by this process, whipt cream may be added to any of the preceding *blancs-mangers*, observing to prepare but three-fourths of the recipe, and that they be kept of one colour only.

Blanc-manger sans Colle et sans Glace—(Blancmange without Isinglass or Ice).

Prepare half of the quantity of the recipe for the *blanc-manger ordinaire*, without adding the isinglass; whip slightly six whites of eggs in a preserving-pan; when they begin to whiten, pour in the blancmange and set it over some red ashes; continue to whip the mixture with a whisk; by this proceeding the egg becomes intimately mixed with the preparation, which changes to a smooth and rich cream; when it attains a perfect and equal consistency put it into a silver stewpan, or in small cups or glasses or a basin, and leave it to cool, or serve hot; when it is wished to make an *entremets* of cups of *blanc-manger* of whatever flavour, prepare only two-thirds of any of the recipes here given.

Fromage Bavarois aux Noix vertes—(Bavarois Cream of Walnuts).

Skin a hundred * fine walnuts, pound and moisten them from time to

* This I imagine is a typographical error in the original; a quarter of a hundred being intended.—*Transl.*

time with a little water that they may not become oily; then put them in a basin, and mingle with them a pint of cream and eight ounces of sugar; leave them to infuse for an hour and rub it through a tammy; add one ounce of clarified isinglass a little warm; turn the preparation into a tin dome ten inches wide and four inches deep, or in a basin or tureen placed in pounded ice; at the end of a quarter of an hour commence stirring the cream with a large silver spoon, continuing it at intervals until it begins to thicken, when stir it without ceasing until it receive a smooth and flowing consistency; remove it from the ice and mingle with it by degrees some whipt cream well drained, and as much as will serve to fill up the mould; stir it until it becomes perfectly mingled, and yields a *fromage Bavarois* of a perfect richness; set it in a mould in ice, and an hour and a half afterwards it is ready. It is necessary to mould it immediately after having mixed the whipt cream, for the least delay injures it, as the whipt cream quickly becoming stiff will prevent the *fromage* receiving the pattern of the mould.

Fromage Bavarois aux Avelines—(Of Filberts).

Skin four ounces of filberts, wash them in cold water, drain and wipe them in a napkin, put them in a large preserving-pan over a moderate fire, stirring them continually till they are of a fine yellow tint; take them from the fire, let them cool and pound them with a few drops of water to prevent them becoming oily; then proceed as in the last article.

Fromage Bavarois aux Amandes amères—(Of bitter Almonds).

With three ounces of sweet almonds and one ounce of bitter ditto, proceed as detailed for the *fromage aux noix vertes.*

Fromage Bavarois aux Pistaches—(With Pistachio kernels).

Skin four ounces of very green pistachio kernels, wash, drain and pound them with one ounce of preserved cedrata or the rind of a lemon rubbed on sugar, adding eight bitter almonds; when pounded, mix them with a pint of milk nearly boiling, and eight ounces of pounded sugar; infuse them for an hour, then pass them through a tammy, add one ounce of clarified isinglass, and as much essence of spinach as will give it a fine green colour; finish as in the article *aux noix vertes.*

Fromage Bavarois au parfait Amour.

Cut off as thin as possible half of the rind of a sound lemon, and the same of a small cedrata; throw these peelings into a pint of boiling milk, add six cloves broken, and eight ounces of sugar; let it infuse for an hour and pass it through a tammy; then add one ounce of isinglass and tint it of a fine rose with a little prepared cochineal: finish as in the article *aux noix vertes.*

Fromage Bavarois à l'Essence de Menthe—(With Essence of Mint).

Take one ounce of fresh-gathered mint, throw it into a pint of boiling milk with the peel of half a lemon; when the infusion becomes lukewarm add half a grain of the essence of peppermint and eight ounces of pounded sugar; after some minutes pass the whole through a tammy, add one ounce of isinglass, and finish as before.

Fromage Bavarois à l'Anise étoil—(Of Star Aniseed).

Take two grains of green aniseed, two grains of star-aniseed, half a grain of fennel seed, and half a grain of coriander seed; pound the whole and throw them into a pint of milk nearly boiling with eight ounces of sugar, and finish as in the last article.

Fromage Bavarois au Café Moka—(Of Coffee).

Roast six ounces of Mocha coffee, stirring it until the grains are of a light red tint and become oily, over a slow fire; then throw it into a pint and a half of boiling milk, cover it, and when lukewarm strain it through a napkin; add one ounce of isinglass and eight ounces of sugar; run it a second time through the napkin, place it in ice, and when it begins to stiffen, add a plate of whipt cream, and finish as in the article *aux noix vertes.*

Fromage Bavarois au Café à l'Eau—(Of Coffee mixed with Water).

Roast and grind six ounces of coffee, throw it into a pint of boiling water, but mix it gently to prevent the rising of any froth; infuse it thus for a quarter of an hour, mingling a little isinglass with it to clarify it; when it settles, run it off quite clear and add eight ounces of pounded sugar and one ounce of isinglass, run it through a napkin, and finish in the usual manner.

Fromage Bavarois au Chocolat—(Of Chocolate).

Cut in small pieces six ounces of vanille chocolate, melt it in half a pint of boiling water and let it boil for five minutes, stirring it with a wooden spoon; when dissolved, add half a pint of boiling cream, six ounces of pounded sugar and one ounce of clarified isinglass; pass the whole through a tammy, leave it to cool on the ice, and finish as in the article *aux noix vertes.*

Fromage Bavarois au Cacao—(Of Cocoa).

Roast like the coffee six ounces of cocoa, break it in a mortar, and as quick as possible put it into a pint of boiling milk with half a stick of vanille, and the same of cinnamon; cover it, and when but lukewarm run it through a napkin; add sugar and isinglass as above, and finish as in the article *aux noix vertes.*

Fromage Bavarois au Thé—(Of Tea).

Infuse in a pint of boiling milk a quarter of an ounce of tea, cover it, and when but lukewarm melt in it eight ounces of sugar and one ounce of clarified isinglass, and finish as in the article *aux noix vertes.*

Fromage Bavarois au Caramel—(Of Caramel Sugar).

Melt over a gentle fire, keeping it stirring, four ounces of pounded sugar; when it becomes of a fine yellow red tint, moisten it with half a pint of water and let it dissolve; when perfectly melted, add four ounces of sugar, half a pint of cream and one ounce of clarified isinglass; when lukewarm, set it in a basin on the ice, and finish as directed in the article *aux noix vertes.*

Fromage Bavarois à la Fleur d'Orange grillée—(Of Orange Flowers).

Make a caramel as above, and put into it a spoonful of candied orange-flowers, leave them to cool, after which dissolve the caramel with half a pint of boiling water; when cool, add half a pint of good cream, four ounces of sugar and one ounce of isinglass; pass the whole through a napkin, and finish as directed in the article *aux noix vertes.*

Fromage Bavarois à la Fleur d'Orange pralinée—(Of Candied Orange-Flowers).

Boil a pint of milk, and taking it from the fire throw into it a table-spoonful of candied orange-flowers; cover them, and when cool proceed as directed in the article *aux noix vertes.*

Fromage Bavarois en surprise aux Macarons amers, No. 9—(Of bitter Macaroons in disguise).

Crush four ounces of bitter macaroons and put them into a pint of boiling milk with six ounces of sugar; cover the infusion, and when luke-warm add one ounce of clarified isinglass and pass it through a napkin, place it on the ice, and finish in the usual manner.

Another mode.

The macaroons being crushed, mix them with four ounces of sugar boiled down to caramel, which dissolve afterwards with half a pint of boiling water; then add four ounces of sugar, half a pint of cream, and nearly an ounce of isinglass, and finish in the usual manner; when macaroons are not to be obtained, pound half an ounce of bitter almonds with four ounces of sweet macaroons. When the *fromage* is turned out of the mould strew over it some sweet macaroons broken, and lay a circle of whole ones round the top; this renders the *entremets* (*en surprise*) in disguise, or masked.

Fromage Bavarois à la Vanille—(Of Vanille).

Put in a pint and a half of boiling milk a stick of fine vanille, with the hoary bloom upon it (*bien givrée*); place it at the corner of a stove, and let it reduce one-third, mix with it eight ounces of sugar and one ounce of isinglass, and finish as usual.

Fromage Bavarois au zeste de Cédrat—(With the rind of the Cedrata).

Rub on a lump of sugar half a pound in weight the rind of a cedrata, and as the sugar becomes coloured scrape it off; be careful not to take any of the white skin, as it gives a bitterness to the *entremets;* throw the sugar into a pint of boiling milk, cover it, and when but luke-warm mix with it an ounce of isinglass; pass the whole through a napkin, and finish as in the article *aux noix vertes.* The same mode is used for the *fromage au zeste de citron* (the rind of lemon) by using only half of the rind; or *au zeste de bigarade* (Seville orange); or *à l'orange* (sweet orange), by using in each half of the rind of either.

Fromage Bavarois printaniers aux Violettes—(Of Spring Violets).

Pick four handsful of fresh-gathered violets, throw them into eight

ounces of clarified sugar whilst boiling, with a pinch of cochineal grains to colour the infusion; when lukewarm, add one ounce of isinglass clarified, run it through a napkin, place it on the ice and finish as directed in the article *aux noix vertes.*

Fromage Bavarois aux Roses—(Of Roses).

Pick the leaves from thirty fresh-gathered roses, and proceed as directed in the last article.

Fromage Bavarois à l'Œillet—(Of Pinks).

Pick two ounces of the leaves of red pinks, put them into eight ounces of clarified sugar whilst boiling, with ten cloves broken and a pinch of the grains of cochineal; cover, and when again cooled pass it through a napkin, and add one ounce of isinglass clarified; finish as directed in the article *aux noix vertes.* Jonquils, jessamines and tuberoses may thus be made use of.

Fromage Bavarois à la Fleur d'Orange nouvelle—(Of Fresh Orange Flowers).

Pick two ounces of fresh-gathered orange flowers, infuse them in eight ounces of clarified sugar whilst boiling, and terminate as in the article *aux noix vertes.*

Fromage Bavarois aux Fraises—(Of Strawberries).

Pick one pound and a half of strawberries, pass them as a *purée* through a tammy, add eight ounces of pounded sugar; and when it is dissolved add one ounce of isinglass; place it afterwards on the ice and follow the article *aux noix vertes.*

Fromage Bavarois aux Framboises—(Of Raspberries).

Use one pound of raspberries with four ounces of currants, and proceed as for the strawberries; but in order to preserve the colour, do not make use of any tin or pewter utensil.

Fromage Bavarois aux Groseilles Rouges—(Of Red Currants).

Pick one pound of red currants and four ounces of raspberries, rub them through a tammy and finish as above.

Fromage Bararois aux quatre Fruits—(Of four Fruits).

Rub four ounces of currants, four ounces of cherries, four ounces of raspberries, and four ounces of strawberries through a tammy; proceed and finish as directed in the article *aux noix vertes;* for the *fromage aux cerises* (cherries) use, in the above mode, one pound of cherries with four ounces of raspberries.

Fromage Bavarois aux Abricots—(Of Apricots).

Take eighteen fine ripe red apricots, slice and boil them in eight ounces of clarified sugar; when reduced to a marmalade rub them through a tammy; add one ounce of isinglass clarified and half a pint of cream, stir the preparation and set it on the ice; when it begins to

stiffen, mix the necessary whipt cream, and finish as before directed; or the apricots, without boiling, may be mixed with eight ounces of sugar, and an hour after passed through the tammy; in the same manner proceed with peaches, using fifteen.

Fromage Bavarois aux Prunes de Mirabelle—(Of Mirabel Plums).

Take the stones from an hundred plums, boil them in six ounces of clarified sugar, when sufficiently reduced pass the marmalade through a tammy and finish in the usual manner: these fruits may be passed through a tammy without boiling, but then they must be fully ripe.

Fromage Bavarois à l'Ananas—(Of Pine apple).

Take the rind from a middling-sized pineapple, cut it in thin slices and simmer it in eight ounces of clarified sugar; when boiled enough, rub it through a tammy, add one ounce of isinglass, and place the preparation on the ice, and finish it in the usual manner.

Fromage Bavarois au Melon—(Of Melon).

Cut a middling-sized Cantalupe melon of an exquisite flavour and of a red colour into thin slices, take away the skin and the seed, boil it in eight ounces of sugar, and when reduced to a marmalade rub it through a tammy; finish the preparation in the usual manner.

Fromage Bavarois au Marasquin—(Of Maraschino Liqueur).

Boil a pint of double cream, add eight of sugar and one ounce of isinglass, pass it through a tammy and set it on the ice; when it begins to thicken, mix gently a teacupful of Italian maraschino with it and the whipt cream necessary; finish in the accustomed manner. The *fromage au rum* (rum) requires the same quantity as above of good rum or arrack; and *fromage Bavarois* may also be flavoured with extracts of Mocha coffee, cocoa, strawberries, vanille, mint, de Barbade, d'Arabie, and other liqueurs.

Fromage Bavarois au Punch—(Of Punch).

Infuse the rinds of two lemons in eight ounces of clarified sugar, with a quarter of an ounce of green tea, add the juice from three sound lemons and one ounce of isinglass; pass the whole through a napkin, and set the preparation on the ice; when it begins to thicken, pour a quarter of a pint of good arrack or rum, then add the whipt cream and finish as usual.

The above *fromages Bavarois* may also be served in small cups or glasses to make an *entremets*, or, in preference, in a China basin; but for these purposes the half of either of the above recipes should be prepared, and at the moment the whipt cream is added fill the cups.

Crême Française au Café Moka—(French Cream of Coffee).

Roast four ounces of Mocha coffee, and throw it into two pints and a half of boiling milk, cover the infusion, and when it is cool, run it through a napkin, add to it ten ounces of pounded sugar and a grain of salt; mix ten yolks of eggs with the infusion, place the whole over a moderate

fire, stirring it continually with a wooden spoon that the cream may blend without being lumpy; the moment it begins to thicken and to stick slightly to the spoon, rub it through a tammy; when it cools, mix with it one ounce or one ounce and a quarter of isinglass clarified, and when cool turn it into a mould which should be slightly rubbed within with a little oil of almonds; set it in ice and cover the cream with a sheet of paper or stewpan cover; two hours afterwards loosen the cream gently from the sides of the mould, and turn it out on an *entremets* dish. This mode of turning out the cream without having occasion to dip it in warm water arises from the mould being previously oiled, which also renders the surface of the cream more brilliant; nevertheless, hot water is sometimes useful, as it removes any slight tarnish from the mould, but, again, by using oil they are turned out much quicker; the moulds may also be oiled for *blanc-mangers*, *fromages Bavarois*, whipt jellies, but never for clear jellies, for these last will always retain on their surface some of the oil, which renders them cloudy.

Crême Française au Café à l'Eau—(Of Coffee mixed with Water).

Grind four ounces of coffee roasted as before, infuse it in a pint of boiling water; when it settles, draw it off clear; boil down four ounces of sugar to a very light caramel, pour the infusion upon it and set it to dissolve on some red cinders; when thoroughly melted, mix by degrees with it ten yolks of eggs, add two pints of boiling milk, and six ounces of sugar; stir the whole with a wooden spoon over a moderate fire; and when it thickens, rub it through a tammy, put one ounce and a quarter of clarified isinglass to it when cold, and finish as above.

Crême Française au Cacao—(Of Cocoa).

Roast (as the coffee) four ounces of cocoa, bruise it in a mortar and infuse it in two pints and a half of boiling milk, with half a stick of vanille, and the same quantity of cinnamon: cover, and when nearly cold strain it through a napkin; mix with it ten yolks of eggs, ten ounces of sugar and a pinch of salt, thicken the cream over the fire as above, rub it through a tammy, and finish as in the article *au café Moka.*

Crême Française au Chocolat—(Of Chocolate).

Break small six or eight ounces of vanille chocolate, dissolve it in half a pint of boiling water over a small fire, pour it afterwards gradually upon ten yolks of eggs, stirring it and adding eight ounces of sugar and two pints of boiling milk, and finish it as directed in the article *au café Moka.*

Crême Française au Thé Heysvenskin—(Of Hyson Tea).

Pour two pints and a half of boiling milk on a quarter of an ounce of best Hyson tea, cover it, and strain it when cold through a napkin; mix it afterwards gradually with ten yolks of eggs, ten ounces of sugar and a grain of salt; thicken the cream over the fire as above directed, pass it through a tammy, and finish as directed in the article *au café Moka.*

Crême Française à la Fleur d'Orange—(Of Orange Flowers).

Put one ounce of candied orange-flowers into two pints and a half of

boiling milk, cover it, and when cold mix with it ten yolks of eggs, ten ounces of sugar and a grain of salt, and finish as in the article *au café Moka.*

Crême Française à la Fleur d'Orange grillée—(Of Orange Flowers caramelled).

Boil down six ounces of sugar to a caramel, and when of a fine clear red mix one ounce of candied orange-flowers with it, leave them to cool, then dissolve them with half a pint of boiling water over a slow stove; add two pints of boiling milk with ten yolks of eggs and a grain of salt, and finish as above directed.

Crême Française au Caramel Anisé—(Of Aniseed caramelled).

With a quarter of an ounce of green and star-aniseed in place of the orange flowers, proceed as in the last article.

Crême Française aux Macarons amers—(Of bitter Macaroons).

Crush four ounces of bitter macaroons, infuse them in two pints and a half of boiling milk, cover it, and when it is cool, mix it gradually with ten yolks of eggs, eight ounces of sugar and a grain of salt, and finish as above. If there should be no bitter macaroons at hand, use half an ounce of bitter almonds pounded with four ounces of sweet macaroons. This cream may also be made *au caramel*, by mingling the macaroons with four ounces of sugar reduced to a caramel, which renders it very agreeable.

Crême Française aux Pistaches—(Of Pistachios).

Skin and pound six ounces of pistachio kernels, with one ounce of preserved cedrata, and eight bitter almonds, throw the whole into two pints and a half of boiling milk, cover it, and when cold squeeze it through a napkin, and finish as above directed, adding a little essence of spinach rubbed through a silk sieve to render the cream of a light green tint.

Crême Française aux Avelines—(Of Filberts).

Skin, wash and drain on a napkin four ounces of filbert kernels, and colour them of a light brown over a slow fire in a preserving-pan; when they are cold pound them, slightly moistening them with a spoonful of milk, then throw them into two pints and a half of boiling milk, cover, and when cold pass them through a napkin; add eggs, sugar and salt, and finish as in the article *au café Moka.* The cream of almonds is made in the same manner, using six ounces of sweet almonds, and a quarter of an ounce of bitter ditto.

Crême Française à la Vanille—(Of Vanille).

Put a stick and a half of vanille into three pints of boiling milk, set it at the corner of the stove to reduce slowly one-sixth, mix with it ten ounces of sugar and a grain of salt; pour it, a little at a time, on ten yolks of eggs, stirring it gradually; set this cream over a slow fire in the usual way, and having passed it through a tammy, add one ounce and a

quarter of isinglass: finish it as the *Crême au Café Moka:* in this cream also may be added four ounces of sugar, boiled to a caramel.

Crême Française à la Fleur d'Orange nouvelle—(With fresh Orange Flowers).

Pick two ounces of fresh orange flowers, infuse them in two pints and a half of boiling milk; cover it, and when but lukewarm, finish in all respects as directed in the last article.

Crême Française au parfait Amour.

Rub on a piece of sugar, ten ounces in weight, half the rind of a good lemon, very ripe and sound, and half the rind of a middling-sized cedrata, but not too deep, lest you obtain the bitter part of it; throw this sugar in two pints and a half of milk nearly boiling, with ten cloves broken; cover the infusion, and when nearly cold, pour it into ten yolks of eggs gradually, and finish as above.

Crême Française au quatre Zestes—(With Rinds of four Fruits).

Rub the fourth part of the rind of a citron, Malta orange, Seville orange, and a small cedrata, on a piece of sugar ten ounces in weight, and infuse it in two pints and a half of milk, nearly boiling; cover, and when but lukewarm, put it by degrees to ten yolks of eggs, with a grain of salt, and finish as above.

Crême Française à l'Orange—(Of Orange).

Choose a ripe orange and of a deep colour, rub the zest of it on a piece of sugar ten ounces weight, and proceed as directed in the article *au parfait Amour.*

Crême Française au Cedrat—(Cedrata).

Proceed with the zeste of a cedrata entirely as the above, as also with a Seville orange for the *Crême à la Bigarade* (Seville orange), or with the bergamotte lemon.

Crême Française aux Fraises—(Strawberries).

Boil two quarts of milk with a few grains of cochineal and ten ounces of sugar; pour this milk to ten yolks of eggs, which stir gradually, that the cream may set equally; add a grain of salt; as soon as it begins to thicken, pass it through a tammy, and add one ounce and a quarter of isinglass; rub through a fine tammy a pound of fine ripe strawberries with a handful of raspberries; when the cream has become cool, mingle the fruit with it and mould as usual; the fruit is not added to the milk, because, as the cream is thickened with eggs over the fire, if thus mingled, the acid of the fruit would turn the cream; and on the other hand, the whole flavour of the fruit is preserved when mixed cold; employ the same process with raspberries, with this difference, that you express the juice from sixteen raspberries with a handful of strawberries.

Crême Française aux Abricots—(Of Apricots).

Cut small fifteen fine ripe apricots, fleshy and of a deep colour, and boil them in four ounces of clarified sugar, run them down to a thin marmalade, and pass the *purée* through a tammy; boil two quarts of milk with six ounces of sugar and a grain of salt, mixing them by degrees with ten yolks, stirring them continually with a wooden spoon; thicken the cream over a moderate fire, and squeeze it through a tammy; add an ounce and a quarter of isinglass; when cool, mix the cream with the marmalade, properly mingling the whole; for the remainder of the process follow the details above. Proceed in the like manner with twenty-four plums (the Queen Claude); as also with eighty-four mirabelle plums.

Crême Française au Marasquin—(With Marasquin liqueur).

Boil two pints and a half of milk, mix it by degrees with ten yolks of eggs, ten ounces of sugar and a grain of salt; stir this cream continually over a moderate fire; when it thickens pass it through a tammy, add an ounce and a half of isinglass and a quarter of a pint of true Italian maraschino; finish as usual: in the same manner use a quarter of a pint of good arrack or rum; if these creams are to be served in small cups, two thirds of the above portions will suffice; if served in a basin, put but half an ounce of isinglass.

Crême Française à la Crême fouettée.

Prepare two thirds only of any of the *crêmes Françaises* mentioned, putting however an ounce and a quarter of isinglass; make the cream stiff in a basin placed in ice, stirring it continually; as soon as it thickens add a plateful of whipt cream, and put it in a mould surrounded with ice.

"I have added in the creams above named," says M. Careme, "two yolks of eggs and an ounce more isinglass than was directed in the first edition (proving, I trust, the value of this translation), having discovered that for a large mould the creams were too delicate; but under this circumstance, practitioners can act according to the size of the mould, and so suppress the quantity of isinglass, and it is essential so to do when whipt cream is added."

Crême (au bain Marie) à la Vanille—(Bain Marie Cream of Vanille).

Throw a stick and a half of good vanille into three pints of boiling milk, and reduce it one-sixth; break into a basin ten yolks and one whole egg, mixing with them ten ounces of sugar and a grain of salt; pour the infusion gradually upon them, continually stirring them, and when perfectly mingled, pass them through a tammy; then pour it gently into a jelly mould, slightly buttered, and place the mould in a stewpan at least nine inches wide, containing as much boiling water as will reach to within half an inch of the top of the mould; set it over a slow fire, with some lighted charcoal on the cover; from time to time add a little fire round the stewpan, to keep the water nearly, but without actually, boiling for an hour and a half; by these means a perfectly

smooth cream will be obtained, but if it is allowed to boil, the cream will have but a wretched appearance; when it is set, if touched with the finger, it should be of a firm and smooth consistence, and easily detach itself from the mould; take it up, and when but lukewarm, turn it out upon its proper dish and serve. If it should happen that the cream is covered with air-holes, created by the boiling of the *bain marie*, boil half a pint of cream, which pour gently upon three yolks of eggs, stirring them continually with a wooden spoon, and adding three ounces of pounded sugar and a grain of salt; stir this over a fire until it thickens, but without boiling, and squeeze it through a tammy; when serving the cream, pour this custard over it, which will conceal these deformities; many persons thus mask the cream, even if it is perfect, but if it is quite smooth, it is preferable without; one way, however, to avoid the above accident is, to set the mould upon some penny pieces, placed at the bottom of the stewpan, which, should the water boil, prevents the cream from being so quickly set; but even this process is of no effect, if the boiling should continue.

Crême (au bain Marie) au Chocolat—(Of Chocolate).

Break four ounces of chocolate into small pieces and melt it over a slow fire, mixing with it half a pint of boiling milk, half a stick of vanille, and eight ounces of sugar; when dissolved, mingle it with two pints and a half of boiling milk, then add it gently to ten yolks and one whole egg; stir continually with a wooden spoon, add a grain of salt, strain the whole through a tammy, and finish as in the above article.

Crême (au bain Marie) au Cacao—(Of Cocoa).

Roast in a preserving-pan six ounces of cocoa, pound it and put it to three pints of boiling milk, with an infusion from half a stick of vanille; cover the infusion, and when lukewarm, strain and mix it with ten yolks and one whole egg, a grain of salt, and ten ounces of pounded sugar; when the sugar is dissolved, strain and finish as in the article *à la Vanille*.

Crême (au bain Marie) au Café Moka—(Of Coffee).

Roast as above six ounces of Mocha coffee; when the grains become oily, throw them into three pints of boiling milk; cover the infusion, and when but lukewarm, strain and finish it as before.

Crême (au bain Marie) au Café à l'Eau—(Of Coffee with Water).

Roast four ounces of coffee, grind and put it into half a pint of boiling water; leave it to settle, then pour off all the clear into a caramel pan, in which you have drawn down two ounces of sugar to a caramel; place it over a gentle fire to dissolve, preserving as much as possible the flavour of the coffee by keeping it closely covered; then mix this with two pints and a half of hot milk which has boiled, and mingle the whole with ten yolks and one whole egg, eight ounces of pounded sugar and a grain of salt; strain and finish this cream in the usual manner.

Crême (au bain Marie) au Thé et au Caramel—(Of Tea and Caramel Sugar).

Throw a quarter of an ounce of good tea into three pints of boiling milk; cover the infusion; draw down to caramel two ounces of sugar, which afterwards dissolve with a teacupful of boiling water, and add it to the infusion, which mingle gently with ten yolks and one whole egg, eight ounces of sugar and a grain of salt; finish the cream in the accustomed manner.

Crême (au bain Marie) au Caramel à la Vanille—(Of Caramel and Vanille).

Reduce two ounces of sugar to a caramel, then throw into it a small stick of vanille, cut in small pieces, and leave it to cool; after which, dissolve it again with half a pint of boiling water, over a slow fire; keep it covered; when dissolved, mingle it with two pints and a half of milk which has boiled; pour the whole upon ten yolks mixed with one whole egg, eight ounces of sugar, and a grain of salt: stir these well, strain and finish as above.

Crême (au bain Marie) au Caramel anisé—(Of Aniseed and Caramel).

Infuse a dram of green and the same of star aniseed in two pints and a half of boiling milk, cover the infusion, reduce six ounces of sugar to a caramel, and dissolve it in half a pint of boiling water, then mix it with the infusion when nearly cold; mingle the whole gently with ten yolks beaten up with one whole egg, four ounces of pounded sugar, and a grain of salt; and finish as above.

Crême (au bain Marie) au Caramel à la Fleur d'Orange—(Of Orange Flowers and Caramel).

Boil six ounces of sugar to a caramel and add to it a good spoonful of candied orange flowers; when cold, add to it half a pint of boiling water and dissolve it over a slow fire; proceed and finish as before directed in the article *Crême au bain Marie à la Vanille.*

Crême (au bain Marie) au Caramel—(Of Caramel).

Boil eight ounces of sugar to a caramel, pour one-fourth of it gently into the bottom of a cylinder mould (previously buttered as directed); place the mould over some hot cinders, that the caramel may spread even over the surface of it; then melt the remaining caramel with half a pint of boiling water; when dissolved, mix it with two pints and a half of milk which has boiled; mingle the whole with ten yolks and one whole egg, four ounces of sugar, and a grain of salt; strain and finish it in the usual manner. The caramel at the bottom of the mould melts when in the bain marie, and colours the top of the cream, which is thus distinguished from other creams; but all of which also may be thus masked, or the caramel be tinted with a little cochineal.

Crême (au bain Marie) aux Macarons Amers—(With bitter Macaroon Biscuits).

Crush four ounces of bitter macaroons, and throw them into three pints of boiling milk; cover the infusion; finish this as in the article

Crême à la Vanille ; if four ounces of the sugar is run down to a caramel and added, it renders this cream more agreeable.

Crême (au bain Marie) au parfait Amour.

Rub on a piece of sugar, ten ounces in weight, half the rind of a lemon and half the rind of a cedrata, but taking only the bloom, lest it receives a bitter flavour ; throw this sugar into three pints of boiling milk, with ten cloves broken ; cover the infusion, and when but lukewarm, mix it gently with ten yolks and one whole egg, beaten up, and a grain of salt : strain and finish as before.

Crême (au bain Marie) au Cedrat—(Of Cedrata).

Rub half the rind of a cedrata on a piece of sugar ten ounces in weight, and proceed as in the last article ; as also with orange, lemon, and Seville orange.

Crême (au bain Marie) à la Fleur d'Orange pralinée—(Of candied Orange Flowers).

Throw one ounce of orange flowers candied, into three pints of boiling milk, and finish the cream as in the article *Crême à la Vanille.*

Crême (au bain Marie) à la Marasquin—(Of Marasquin).

Boil two pints and a half of milk, and finish the cream with eggs and sugar as usual ; when strained, add a gill of Italian marasquin ; in the same manner gum or arrack may be used.

Crême (au bain Marie) aux Pistaches—(Of Pistachio Kernels).

Blanch and pound a quarter of a pound of pistachio kernels with one ounce of preserved citron and eight bitter almonds ; when well beaten throw them into three pints of milk nearly boiling ; cover the infusion, and when cool squeeze it through a napkin ; mix it then with ten ounces of pounded sugar, a spoonful of the essence of spinach rubbed through a silk sieve, one whole egg, ten yolks, and a grain of salt ; finish as above. For this cream it is necessary to keep two large spoonsful of cream (carefully thickened over the fire, that the colour of the pistachios may be preserved), and when the cream is dished, mask it with this thickened cream ; (see article *Crême à la Vanille*).

Crême (au bain Marie) aux Avelines—(Of Filberts).

Colour four ounces of blanched filberts in a preserving-pan over a slow fire ; when of a light brown tint, pound them in a mortar, and throw them into three pints of boiling milk ; when the infusion is nearly cold, squeeze it through a napkin, and mix it with ten yolks, one whole egg, ten ounces of pounded sugar, and a grain of salt : finish as usual. Almonds may also be thus employed ; every *crême* of this description may also be served in cups, and set in a *bain marie* as here directed.

Crême Plombière au Marasquin—(Plombière Cream with Marasquin).

Put in a stewpan eight yolks of eggs and a spoonful of rice flour, with which mingle a pint and a half of milk nearly boiling, stir them continually with a wooden spoon over a moderate fire; when it begins to thicken, take it from the fire and work it very smooth, after which boil it over a slow fire for some minutes; this cream should be of the consistence of *crême patissière;* then add six ounces of pounded sugar and a grain of salt; change the stewpan, and when cold set it in the ice, stirring it from time to time; in cooling, it thickens in a slight degree; when it is frozen by the ice, and at the moment of serving it, mix a teacupful of Italian marasquin, and afterwards a plateful of whipt cream, well drained, with it; the whole perfectly mingled should produce a smooth, light and rich cream; then dish up the cream, in rough pieces, in a silver dish, or small cups, or in a *vol au vent* crust, glazed and covered with a sultan, or in a plain tart-paste crust; in a savoy cake cleaned out, or an almond paste cup. To make this cream *au rum*, replace the marasquin with a glass of rum or arrack. The cream also may be flavoured by any of the infusions used in the *Crêmes au bain Marie*, using a pint and three quarters of milk, and following the process above directed.

Crême Plombière aux Fraises—(Of Strawberries).

Pick a pound of fine strawberries, withdraw one third, selecting the best, and rub the rest through a tammy; mix the pulp with the cream prepared as in the last article, but without any thing to flavour it, and having added the whipt cream necessary, dish it as directed above, placing the reserved strawberries upon the top; in the same manner proceed with raspberries, but use four ounces of strawberries with half a pound of the raspberries; they are nevertheless served without mixing them.

Crême Plombière à la Marmalade d'Abricots—(With Apricot Jam).

Make a marmalade of fifteen ripe apricots with six ounces of clarified sugar, which rub through a fine tammy; mix four yolks of eggs with a small spoonful of rice-flour and half a pint of cream or milk; boil this cream as above, adding a grain of salt and two ounces of sugar; when stiffened in the ice mix the marmalade and the whipt cream necessary; proceed thus with a hundred mirabelle plums or twenty-six greengages: also the marmalades of quinces, peaches, pippin apples, pineapples, and melons may be thus employed.

Crême glacée au Citron, dénommée maintenant à la Plombière—(Iced Lemon Cream).

Rub on a piece of sugar, ten ounces in weight, half the rind of a ripe and sound lemon; dissolve this sugar in three pints of boiling milk, adding some pounded almonds, then break ten yolks of eggs into a basin and mingle the infusion gently but perfectly with them; place this cream over a moderate fire and continually stir it without interruption; when it begins to thicken and adhere to the spoon at the first symptom of boiling, take it from the fire and pass it through a tammy; when it is cold, put it into a freezing-pot, which should be surrounded with

pounded ice, with a few handsful of sea-salt and saltpetre; keep it moving from right to left for an hour, then lifting off the cover detach the cream which is frozen from the sides, and add a small quantity of whipt cream; cover the whole; then taking the freezing-pot by the handle, keep turning it as before for twenty minutes; then remove the cream which is attached to the sides and bottom of the pot, but mingle it perfectly with the liquid, that the cream may obtain a smooth and even body, cover the pot again; and again for a quarter of an hour continue turning it from right to left; again stir the cream, detaching it from the sides and bottom of the pot, and be careful to do so sufficiently long, that it may become of a smooth, rich, and consistent body; then dish the cream upon your dish in uneven pieces, placing here and there spoonsful of apricot-jam, and it may also be masked with pistachios slightly chopped; it can also be moulded in a cylinder mould, carefully pressing it in, that it may perfectly take the pattern; surround it immediately with pounded ice, and cover it with a stewpan-cover, on which lay particles of ice; when ready to serve, dip the mould quickly in warm water, turn it over upon the dish, and remove the mould; this should be done with as much agility as possible; this cream may be served in all modes, as in the articles last described; and, as above directed, all the *crêmes Françaises* may be frozen (but suppressing the isinglass), flavouring them with the same infusions as directed for them, and a milk of almonds extracted from four ounces of sweet and ten bitter almonds, pounded with half a pint of milk, (withholding one half pint from the five directed to be made use of); two ounces of butter may also be added to the preparation, which adds to its richness and flavour.

Crême fouettée au Marasquin—(Whipt Cream, with Marasquin).

Set a quart of double cream in a basin on pounded ice for two hours, mixing with it a pinch of gum tragacanth in powder; then whip it with a whisk for fifteen minutes, when the cream should be light and stiff; when perfectly drained (upon a sieve) mix it in a basin with six ounces of pounded sugar: the whole well mingled, and at the moment of serving add the third part of a half pint of marasquin; serve the cream in a crust of tart paste, or a *vol au vent* glazed with a sultan over it, or in almond paste cups, a silver stewpan, or bowl; rum may be thus employed.

Crême fouettée au Café Moka—(Flavoured with Coffee).

Throw three ounces of coffee fresh roasted into half a pint of boiling water; cover it, and when cold strain it through a silk sieve into a small preserving-pan upon six ounces of pounded sugar, set it to boil over a moderate fire until nearly to a caramel; take it from the fire, and work it round the sides of the pan with the spatule until it grains, and when cold, pound and sift it through a silk sieve, and with it, flavour the cream prepared as in the last article.

Crême fouettée au Café à l'Eau—(With Coffee infused in Water).

Infuse into a teacupful of water two ounces of fresh-ground coffee, and having drawn off all that is clear, pour it upon two ounces of sugar reduced to a caramel; place it upon some hot ashes, and when dissolved

set it to cool; mingle it afterwards with the cream, adding four ounces of pounded sugar.

Crême fouettée au Chocolat—(With Chocolate).

Melt four ounces of chocolate in a teacupful of boiling water; when cold mix it with the cream with four ounces of pounded sugar.

Crême fouettée la Vanille—(With Vanille).

Chop half a stick of good vanille very fine, pound it with two ounces of sugar and sift it through a silk sieve, add four ounces of pounded sugar to it, and with it flavour the cream whipped as above.

Crême fouettée à l'Orange—(With Orange-peel).

Rub on a piece of sugar six ounces in weight, half the rind of a fine Malta orange, the skin of which should be very red, crush this very fine and mix it with the cream whipped as above; and in the same manner prepare the *crêmes fouettées au citron* (lemon); *à la Bigarade* (Seville orange); *au cedrat* (cedrata), by thus rubbing half the rind from each of these fruits.

Crême fouettée aux quatre Zestes—(With the Rinds of four Fruits).

As in the last article, rub an eighth part of the rind of an orange, a citron, a Seville orange, and a lemon, and with the sugar thus flavoured sweeten the cream as above.

Crême fouettée aux Fraises—(With Strawberries).

Pick three quarters of a pound of fine scarlet and ripe strawberries; select one-third of the finest, rub the remainder through a fine tammy to obtain as much juice as possible, which mix with the cream, adding six ounces of pounded sugar and a slight infusion of cochineal or carmine; dish it up as directed, and place upon it here and there, the strawberries selected for that purpose; proceed thus also for the *crême aux framboises* (raspberries).

Crême fouettée à la Rose—(With essence of Roses).

The cream being whipt as usual, mingle with it half a spoonful of essence of roses, six ounces of pounded sugar, and a slight infusion of cochineal, carmine, or *rouge végétal;* but it may be served without; if served white, some large fine strawberries may be placed upon it.

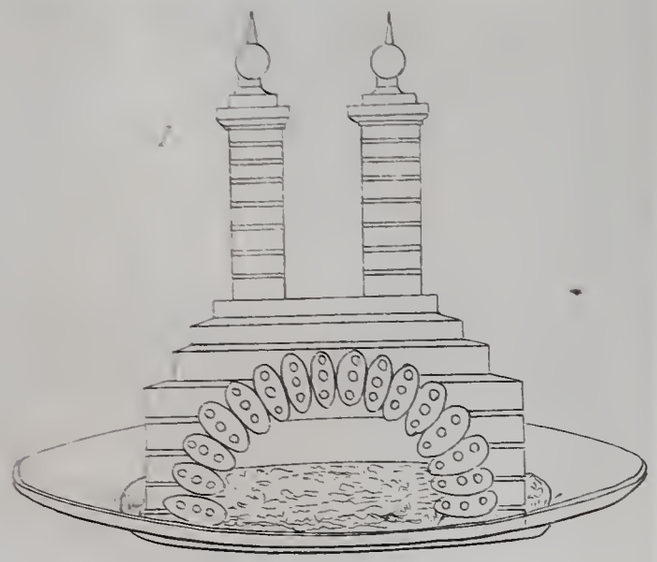
Crême fouettée à la Fleur d'Orange pralinée—(With candied Orange Flowers).

Pound half an ounce of candied orange-flowers, which mix with six ounces of pounded sugar in the cream whipt as directed; or the cream may be seasoned with a spoonful of double orange-flower water.

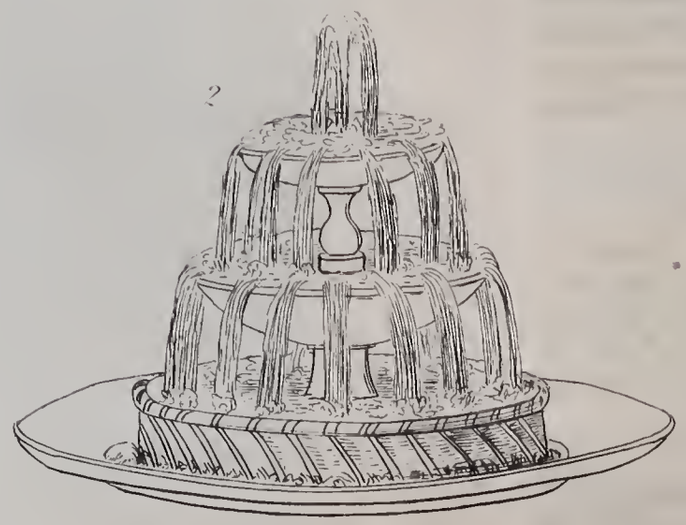
Crême fouettée au Caramel—(With Caramel).

Boil six ounces of sugar to a caramel; when of a light red colour dissolve it by pouring upon it a teacupful of boiling water, and set it on some ashes to melt, then reduce it, that the syrup may be somewhat

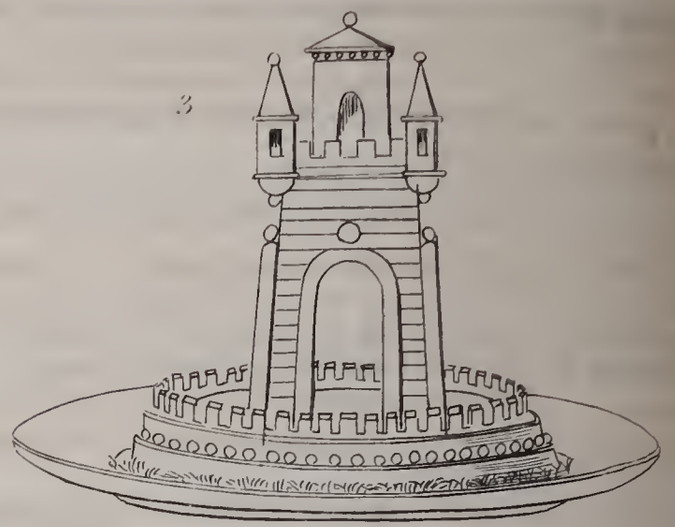
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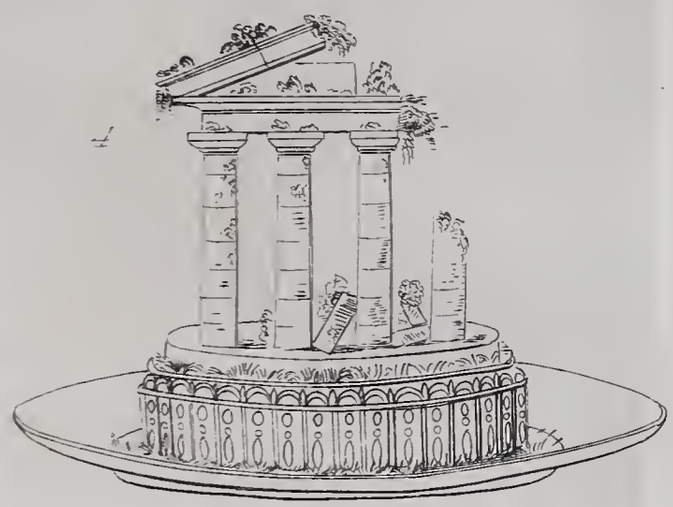
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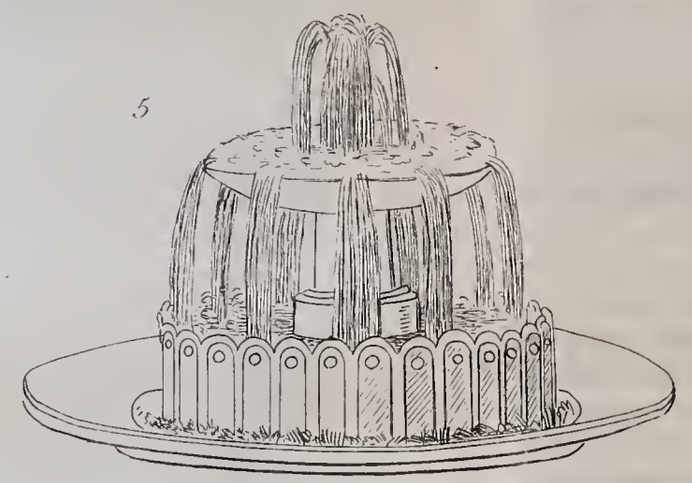
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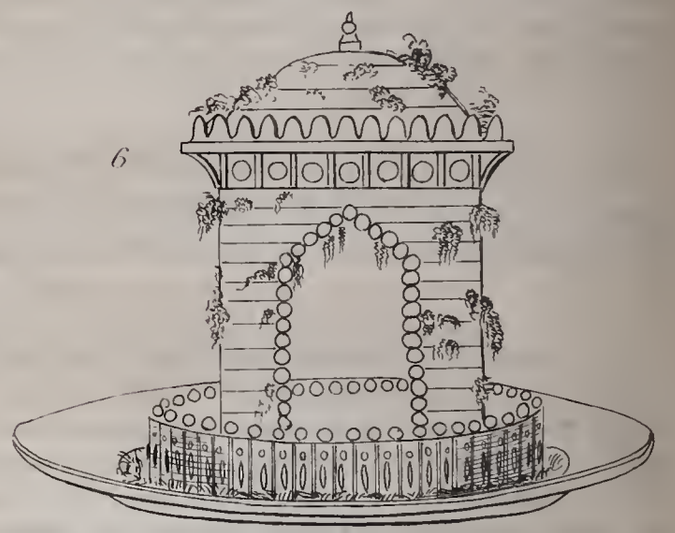
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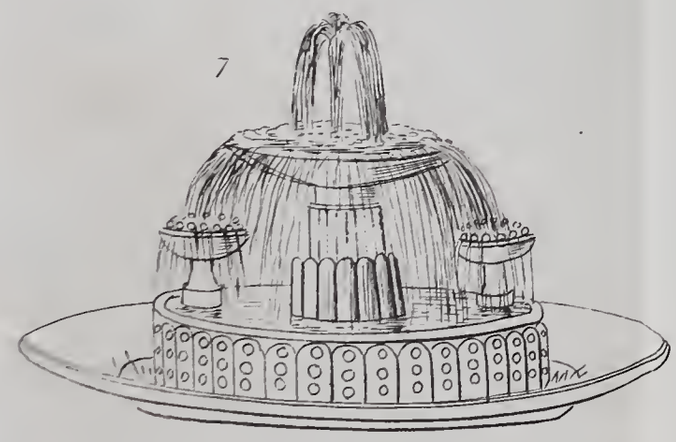
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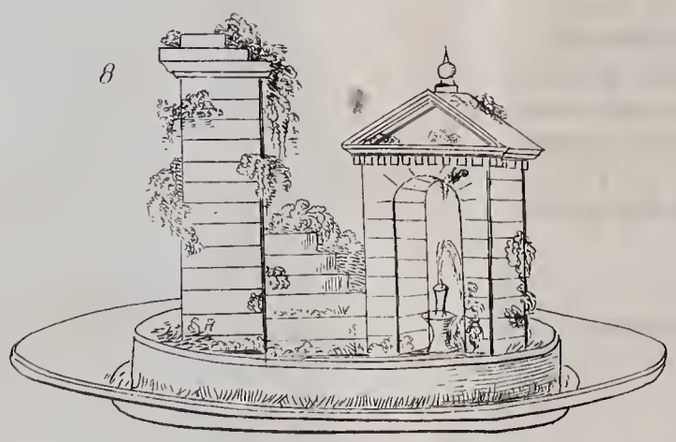
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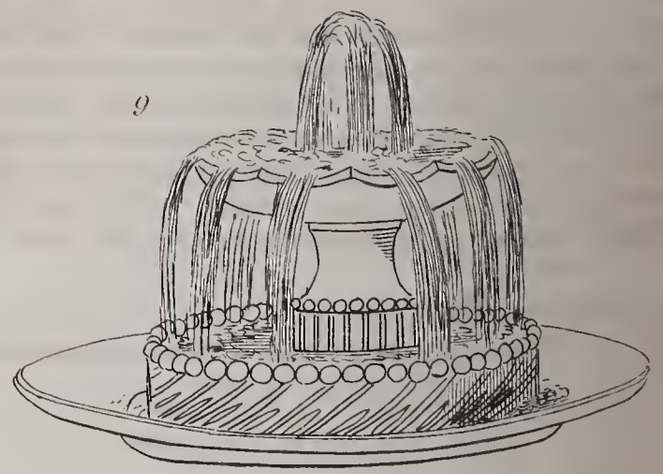
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thick; let it cool, and mingle it with the cream; when the caramel has run down to the point, a small spoonful of star aniseed, or candied orange-flowers, or a dozen bitter macaroons, or filbert macaroons, may be crushed and thrown in: upon these last creams, strew broken macaroons when serving.

Crème fouettée à la Printanière—(Spring Cream).

Mix in a basin two spoonsful of essence of spinach passed through a silk sieve, and by degrees add half a pint of marasquin; pour this mixture into the cream with six ounces of pounded sugar, which forms a cream of a light green tint and agreeable flavour. The liqueur may be replaced with half the rind of a lemon, an orange, citron, or Seville orange; upon this cream strawberries may be placed.

Crème fouettée aux Pistaches—(With Pistachio kernels).

Mix six ounces of pounded sugar and a spoonful of double rose or orange flower water with the cream whipped as usual; dish it up pyramidically, and arrange neatly four ounces of pistachio kernels blanched and each cut lengthwise, by sticking one end of each into the cream, in the shape of a hedgehog.

Suédoise formant le Pont à Colonnes, No. 1*—(Suédoise of Apples, in form of a Bridge with Columns).

Take out the cores and peel forty golden pippins, cut ten of them in rather thick slices and trim them in long squares, and throw them in a quart of cold water, with two ounces of sugar and the juice of a lemon to keep them white; drain and boil them in six ounces of sugar clarified, but they must be kept firm; whilst these are boiling, cut eight apples into small columns with a root-cutter about one inch and a half wide, and throw them into the water and sugar; dress them in the syrup as before, and drain them on a large sieve with those first boiled; peel and cut the remainder of the apples and boil them in the syrup with the rind of a lemon, cover them close and let them melt thoroughly; then stir them with a wooden spoon without quitting them; the marmalade being well dried, add a pot of apricot jam, and continue reducing the apples; when they easily quit the bottom of the pan, rub them through a hair sieve, and set them away in a basin with a buttered paper over them; trim the crumb of a loaf into a half circle three inches in diameter and four inches in span, and surround it with wet paper; place this bread on the centre of the dish and cover it with the apple jam (which should be cold), in form of a small bridge (see No. 1, Pl. LXIX.); when the bread is removed form around the arch a border of fine green

* Subjects of Plate LXIX.

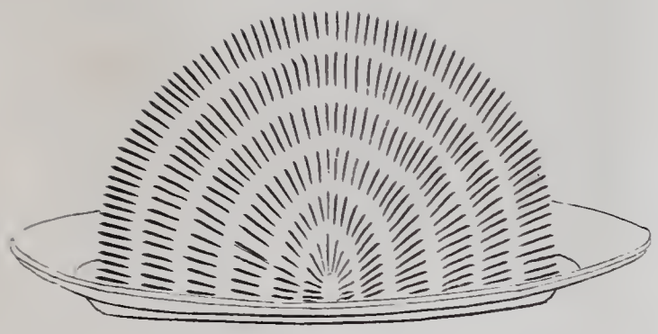
1. Represents Une Suédoise de Pommes formant le Pont à Colonnes.
2. „ La double Cascade.
3. „ Le petit Fort à Arcades.
4. „ La petite Ruine Antique.
5. „ La Cascade d'Hiver.
6. „ Le petit Portique.
7. „ La Cascade jaillissante.
8. „ La petite Fontaine en ruines.
9. „ La Cascade garnie de gelée de citron.

grapes or cherries preserved, and cover the other parts of the bridge with slices of apples, forming steps; cover the top also to give it a good appearance; build at the corners four columns with the apples purposely prepared; trimming four slices square to form the plinth, on which place for the summit a fine brandied cherry, and with preserved angelica make the small points as the design represents; when dished, decorate the top, sides, and underneath with apple, gooseberry, or other jelly; if deficient of apple jelly, the clear jelly, or jelly of orange, lemon, &c. may be used, but only in winter, as in summer they would melt, and give but a bad appearance to the whole; if apple jelly should be plentiful, the dish is rendered handsomer by covering it entirely with slices of it; in general, to decorate this entremets, angelica, pistachios, currants, green grapes, cherries, barberries, apricot jam, apple, currant, quince, and other jellies, are used.

Suédoise, formant le double Cascade, No. 2—(Suédoise, forming the double Cascade).

Form the large cup with an apple, which select of an oval shape and two inches and a half wide; form the second with a large apple, which cut in the centre of its diameter; cut upright eight apples with a cutter an inch and a half wide, boil them in a syrup of six ounces of sugar clarified, and take them up before they are too much done, so as to keep them in their proper forms; cut eight apples into columns three quarters of an inch wide, and boil them in the same syrup; this done, pour the syrup upon twenty-four apples sliced thin, which run down to a marmalade with a pot of apricot jam, rub it through a tammy, and when cold form it on an entremets dish to make a stand six inches wide by an inch and a quarter high, but inclose in the centre of it three of the largest apples, on which fix three others to form a stand for the larger cup, which fix as upright as possible; in the centre of this cup place an apple, on which fix the smaller cup very upright and perfectly in the centre; then surround it (placing them upright or with a slight inclination) with the small columns trimmed of an equal length, putting on the tops of each a large currant, and forming with currants also, a border round the edges of the cups, laying them a quarter of an inch apart. For the jets of water use strips of candied angelica about one-sixth of an inch wide and as long as possible, and soaked in the syrup the apples were boiled in, place them about three quarters of an inch apart, and mask them with small pieces of apple jelly, which produces an excellent effect; cover the inside of the cups and the surface of the stand with apple jelly also, shaping it like a basin, in which the water jets fall from the large cascade; garnish the outer edge of the basin with small groups of currant and apple jelly chopped and intermingled; a small fillet of angelica may be placed between each column surrounding the basin and of the same length as the columns, and the foot of the cups may be ornamented with currants, pistachios, or angelica; but be careful not to render your *suédoises* ridiculous by using all sorts of colours. To group them, the details of the design intended should be carefully attended to; they require skilful hands, or they fail from beginning to end. When the apples are taken from the syrup, and laid to drain on the sieve, cover them with paper to keep them from the dust; golden pippins are the only apple adapted for these purposes.

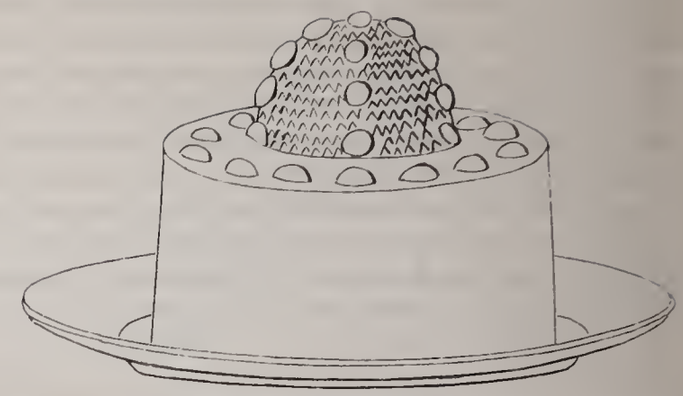
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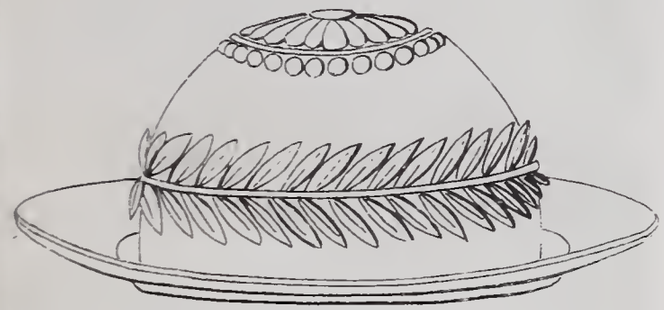
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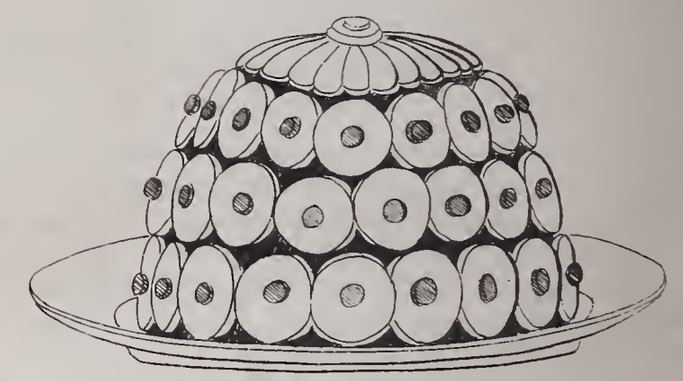
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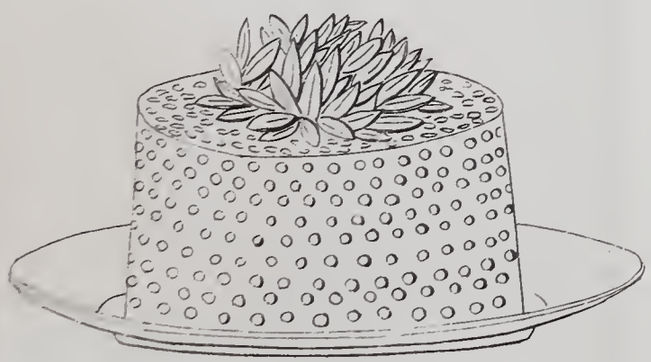
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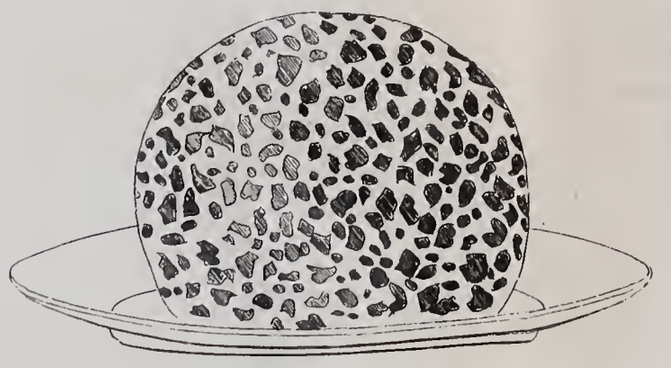
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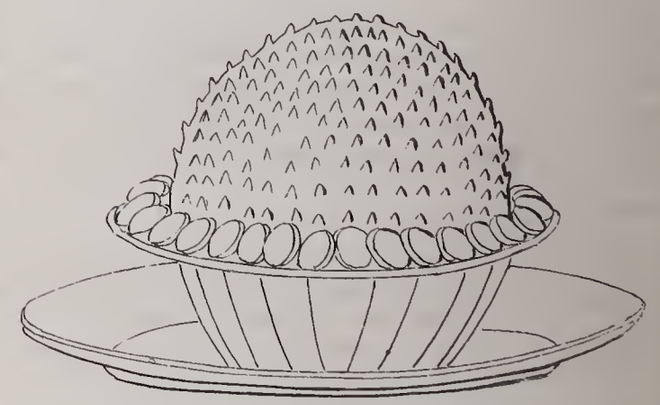
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Suédoise de Pêches au gratin—(Of Peaches).

Blanch in eight ounces of clarified sugar twelve halves of peaches, taking them up as soon as their skins can be raised and the peaches be kept whole; reduce the syrup to a jelly; take away one-half of it and put into the remainder twelve peaches skinned and cut in slices and reduce them to a marmalade, which put through a sieve; cut twelve croutons of bread with a cutter one inch and three quarters wide, sift sugar over them, and glaze them in the oven or with a salamander; or with sugar boiled to a caramel, but then they must be previously dried in the oven; cover the bottom of an entremets dish with the marmalade, on which form a border of the halves of the peaches, placing between each a crouton of bread to keep them from slipping; upon this circle form another smaller; decorate them with angelica, green grapes, cherries, currant or apple jelly, or currants or pistachios. When serving mask them neatly with apple jelly, or the syrup purposely reserved. The peaches may also be served in a small crust, as designed in No. 2, Pl. LXX. The peaches *au gratin* are prepared in the same manner, but dish them in a silver dish or a small crust, and mask them with some apricot jam; glaze them in a slow oven and serve. Nectarines may also be thus made use of.

Suédoise de Pêches historiées et en croustade, No. 2—(Of Peaches served in a croustade).

Take twelve middling-sized peaches having a fine colour, blanch them in syrup as above, to take off the skins, then carefully remove the kernels at the stalk, and preserving them whole garnish the inside with apple jelly; dish them up one on another, as the design represents, in a crust glazed in the oven, and filled with some halves of peaches and peach marmalade (see No. 2, Pl. LXX.); decorate the peaches with angelica, pistachios, and currants; a border may be added of fine strawberries, or large Muscadel and Malaga grapes, laying one white and one black alternately.

Pommes Meringuées en forme de Hérisson, No. 1.*—(Apples meringued, in shape of a Hedge-hog).

Take out the cores with a cutter from forty golden pippins, turn fifteen of them round and throw them into water, as directed for the *suédoises;* when eight are turned, boil them in six ounces of clarified sugar, but leave them firm and continue to turn, and boil the remaining seven; when these last are taken from the sugar throw in the twenty-

* Subjects of Plate LXX.:

1. Represents Des Pommes meringuées en forme de Hérisson.
2. „ La Suédoise de Pêches historiée et en croustade.
3. „ Les Pommes glacées meringuées.
4. „ Le Brède pouding de Pommes Anglo-Français.
5. „ Les Pommes transparentes en croustade.
6. „ Les Pommes glacées au beurre.
7. „ Les Pommes meringuées au raisin de Corinthe.
8. „ Le Pouding à la Moélle.
9. „ Le Pâté de Pommes à l'Anglaise.

five remaining apples peeled and sliced thin; adding half of the rind of a lemon, cover and set them over a slow stove, and when they are melted reduce them to a marmalade as usual with half a pot of apricot jam: rub them through a sieve: when cold, spread two spoonsful of the marmalade upon the dish, on which place nine of the largest apples, in the insides of which and between each, place some of the marmalade; fix five others upon them, and fill the vacancies with marmalade, upon which place the last apple cut in quarters; with the remaining marmalade form the apples into a dome-shape; then whip two whites of eggs very firm upon a stewpan, cover and mix three spoonsful of pounded sugar with them as usual for meringues, and with it cover the apples very smooth all over, strew pounded sugar upon the top and fix over all the surface, fillets of sweet almonds (each almond cut in five equally-sized fillets), and arrange them neatly at one-sixth of an inch distance from each other (see No. 1, Pl. LXX.); when finished thus scatter over it some sugar in small lumps, and colour the almonds in a very slow oven, as the heat must penetrate the interior of the apples. In place of the almonds, pistachios, each cut in six fillets, may be used; then having masked the apples with whites of eggs and sugar, colour them as above, removing them from the oven when of a very light tint, then stick in the pistachios, first making a hole with the point of a silver skewer; replace it for five minutes into the oven, and serve.

Pommes meringuées à la Parisienne—(Apples meringued, Parisian Mode).

Take the cores from thirty pippins, peel and turn eight, which boil, but not too much, in four ounces of sugar clarified; whilst these are boiling, mince the remainder of the apples, which put in the sugar with half the rind of an orange; finish the marmalade as usual, adding two-thirds of a pot of apricot-jam, and rub it through a sieve: whip two whites of eggs and mix three spoonsful of sifted sugar with them, and form eight small whole meringues (sixteen pieces) of the size of a walnut, sift sugar over them, and upon eight of the pieces form a wreath or rosette of fillets of pistachios; bake them in a slow oven of a very light colour, then turn them over on a baking-sheet and give a slight colour to the inside; with the remainder of the egg mask neatly the surface of the eight apples, the insides of which have been filled with quince or other marmalade, with some whole pistachios mingled with it: place the apples on buttered paper, and glaze them perfectly with fine sugar; arrange correctly four circles of fillets of pistachios with the points upright, each pistachio cut in six fillets; make the outer circle an inch and a half wide, with the distance of a quarter of an inch between each fillet, as also between each circle; place the apples then on a baking-sheet and put them in a slow oven to colour; put the apple marmalade upon the dish, forming with it a small stand seven inches in diameter, around which place upright some pistachios cut in half; set it in the oven, and when the apples are of a fine light colour place the largest in the centre of the marmalade, and the seven others round it at equal distances; afterwards, with the quince or other marmalade garnish the interior of the meringues and place one upon the centre of each apple, and serve it hot or cold.

Pommes meringuées, au raisin de Corinthe, No. 7—(Apples meringued, with Currants).

Prepare the apples as the preceding, and add in the marmalade two ounces of currants, well washed; fill the eight whole apples with apricot-jam mixed with some currants, and afterwards meringue them as in the last article; but instead of garnishing them with pistachios, strew currants and sugar in grains over them, and finish as before directed; sugar in grains only may be made use of; when serving, fill the hollow of the entremets with five apples cut in quarters, and sautéd in butter with two ounces of sugar, and the eighth part of the rind of a lemon cut in shreds.

Pommes meringuées au gros Sucre et aux Pistaches—(With Sugar in Grains and Pistachios).

Cut twenty-four apples in quarters and sweat them in a large stewpan over a slow fire, with four ounces of sifted sugar upon which you have rasped the rind of a small citron, two ounces of butter, and the quarter of a pot of marmalade of apricots; place fire also upon the cover; when the apples are nearly done, put them out upon a large baking-sheet, and pick out the quarters that are most entire; the remainder put into the dish and fix round them the quarters that are whole, forming the entremets in the shape of a volute, raising it up to a point, then spread over it the usual meringue preparation, and having sifted sugar over it, strew over the whole sugar in grains mingled with pistachios each cut in five pieces across, and set it afterwards in a slow oven; serve of a fine light colour; currants well washed and very dry may be used instead of the pistachios.

Pommes glacées meringuées—(Apples meringued).

Take out the cores and peel thirty-six golden pippins; pick out ten of the highest, which cut upright with a cutter nearly two inches wide; be careful that the heart is taken out precisely in the centre, and boil them, but not too much, in a syrup of six ounces of sugar clarified; make the remaining apples into a marmalade as usual, mixing one-third of a pot of apricot-jam with them; with this form a circle in the dish seven inches wide, on which fix upright the ten apples, forming thus a well in the centre; fill the inside of the apples with apricot-jam, and with the remaining marmalade mask the top and sides of the apples very smooth and of an equal height within and without (see No. 3, Pl. LXX.); set the apples in the dish in the oven, and when slightly coloured, whip two whites of eggs very firm and mix two spoonsful of sugar with them, and pour it into the centre of the apples, and when it is full dress the rest of the white of egg in a dome-shape, and strew upon it sugar broken somewhat fine; when the sugar is melted, replace the apples in the oven; be careful, in strewing the sugar over the egg, not to throw it over the apple; at length, the meringue being well risen and of a good colour, it should divide and form cracks, such as are found in a well-made *pâte a choux;* serve.

Autre manière de meringuer, No. 3—(A second Method).

When the dish is prepared as above, put it in a slow oven and whip a white of egg, which mix with a spoonful of pounded sugar and lay it on

a round piece of paper, forming one-half of a large meringue, three inches wide and as high as possible, sift sugar over it, and place it in a slow oven; whip another white and a half, which mix with a spoonful and a half of pounded sugar; with one-third of this mixture form nineteen meringues of the size of a nutmeg, and set them in a very mild oven; with the remainder of the white of egg mix two spoonsful of apricot-jam and two of apple marmalade; blend these well and pour the mixture into the well of the entremets whilst it is hot, and return it into the oven; the large meringue being of a fine yellow, take it from the oven, as also the smaller ones, remove them carefully from the paper, turning twelve of them over upon a baking-sheet; place the largest of the other seven upon the large meringue, and lay the other six in a border round it: place the large meringue in the mouth of the oven, and when the souffle is baked enough lay the large meringue upon it in the centre, and form the remaining twelve small meringues in a circle round it; or the small meringues may be placed crosswise, preparing thirteen small meringues only; apples may be thus served in a silver stewpan.

Pommes au beurre et glacées—(Apples with Butter, glazed).

Prepare thirty pippins as above; dish them the same, with a well in the centre, and colour them in the oven; during this interval cut six apples in eight pieces and pass them over a slow fire with two ounces of fine sugar, one ounce of fresh butter, and two spoonsful of apricot-jam; when well mingled cover them and lay fire upon the cover; when done pour them into the dish, laying the quarters which are preserved whole upon them; serve immediately; the entremets may be neatly masked with apple or apricot-jam.

Pommes au beurre glacées au Caramel—(Apples, glazed with Caramel).

Turn six rennet apples very round and of an equal size; dress them in six ounces of clarified sugar, and afterwards in the same syrup boil eight pippins turned round, and taking the cores out, then pour the syrup upon twenty apples peeled and sliced, which reduce to a marmalade rather firm, and mix with it half a pot of apricot-jam and rub it through a sieve; fill the interior of the pippins with a spoonful of butter made warm and mingled with two of apricot-jam, dish them in a second course dish, as directed for the *pommes meringuées* above, and colour them in the same manner in the oven; when ready to serve, boil two ounces of sugar to caramel, in which glaze the rennet apples divided in half, and lay them in a border upon the other apples, and serve hot; or the apples may be cut across and then glazed, and upon each a fine preserved cherry or green grape may be placed; or the sugar may be tinted with a little cochineal, or infusion of saffron, or when glazed, pistachios chopped or currants mixed with sugar in grains may be strewed upon the apples.

Pommes au beurre à la minute—(Apples *à la minute:* quickly).

Peel and cut twenty-four rennet apples in quarters and pass them in a large stewpan with six ounces of pounded sugar, on which half the rind

of an orange has been rubbed, three ounces of butter, and the fourth of a pot of apricot-jam; set them over a stove with fire also on the cover, and when done enough turn them out upon a large baking-sheet; select the quarters that are entire, which build up in a dome-mould buttered, six inches wide by four inches high; pour all the rest within it, and turn it out carefully upon a second course dish; mask the surface with apricot or quince marmalade, or apple or red currant jelly; this should be perfected as speedily as possible, lest the apples cool; chopped pistachios, or currants mixed with sugar in grains, may be strewed over. Pears may be thus used.

Pommes au beurre et à la Gelée de Pommes, No. 6—(With Butter, and masked with Apple jelly).

Take out the cores and turn round fifteen pippins, which dress in six ounces of clarified sugar, then peel fifteen others, cut them in quarters, and put them in the syrup which has been reduced to "*the blow*," with two ounces of butter and the half of a pot of apricot jam; the whole well mingled, place the stewpan with fire above and below, and dress the apples as above; cut the fifteen whole pippins crosswise and mould them in a dome as above, with the other apples poured within; turn it out upon the dish, and in the centre of each place a fine preserved green grape or cherry, mask the whole with slices of apple jelly, and serve. For the *pommes au beurre et aux macarons* (with macaroons), mask the whole with apricot marmalade, and strew over it two ounces of macaroons broken, placing a cherry in the centre of each apple. The apples thus prepared may be also served in a silver stewpan, or in *vols au vent*, or tart paste crusts, or as *flans*.

Pommes au beurre et à la Crême—(With Butter and Cream).

Peel and cut twenty pippins in quarters, and take out the cores, dress one half with butter as above, with two spoonsful of sugar, two of apricot-jam, and two of butter melted; make a marmalade with the remainder, then mould the first apples in a dome-mould and spread the marmalade equally over the apples within, so as that the interior may be filled with a *crême patissière* quite hot; then turn it out carefully upon its dish and mask the apples with some of the cream; strew broken macaroons over it, and serve: any of the crêmes patissières mentioned may be served, but if with pistachios, strew chopped pistachios over the apples, and if with currants, strew currants, or it may be masked with apricot-jam, and at the point of serving, strew sugar mixed with pistachios or currants over them.

Pommes transparentes en croustade, No. 5—(Transparent, and served in a crust).

Form a croustade seven inches high by three inches wide, and when baked, fill it halfway up with apple marmalade, prepared as usual; upon this lay eight whole apples dressed very white, one in the centre surrounded by the other seven, and fill up all the vacancies with marmalade, leaving one-half of the apples above the marmalade; fill the inside of each with apricot-jam and put a cherry on the top of each; then cover

it with sheets of apple jelly, which renders the surface very brilliant; glaze the edges and sides of the croustade with apricot-jam, and serve hot or cold.

Pommes en croustade et glacées au Caramel—(Glazed with Caramel).

Fill a croustade with apples and marmalade as above: and serve with fourteen small pippins stewed whole and dipped in caramel sugar, and laid on the top; serve immediately. Care should be taken to dry the apples in a napkin before dipping them in the sugar, that they may glaze more easily.

Pommes en Suédoise et en Croustade, No. 2—(As a Suedoise, and in a Crust).

Group small apples dressed whole as above, in a croustade, made according to the design No. 2, Plate LXX.; then decorate them with currants and preserved angelica, or pistachios and barberries, and mask them with slices of apple-jelly; a larger entremets of a suédoise may be made, by dishing it upon a larger croustade than those herein named and figured on the plates.

Pouding aux Pommes d'Api, Anglo-Français—(Apple Pudding, in the English-French mode).

For these entremets it is necessary to have a dome-mould of tin four inches and a half deep and seven inches wide, and pierced like a colander, with a cover of the same make, which should fit close upon the former with a groove, thus becoming closely shut. Peel and cut fifty fine rennet apples, pass them in a large stewpan with six ounces of pounded sugar, on which half of the rind of a Malta orange has been rubbed, and three ounces of butter; place fire upon the cover, and when they are done turn them out upon a baking-sheet. Make a quart of flour into *pâte fine* somewhat firm, mould half of it and roll it out one-twelfth of an inch thick; with this, sheet the dome mould rather thickly buttered; be careful that the paste does not fold over upon itself, and that it hangs over the edge of the dome; cover the interior with the apples that are most entire, and finish by putting in the remainder of the apples and their liquor; then roll out the remaining paste in two separate sheets very thin; moisten slightly the edge of the paste overhanging the dome, on which lay a round piece, which fasten by pressing it upon the moistened edge, so as you may refold this over the sheet covering the apples; press the whole to render the surface even, and having slightly wetted it, cover it with the second sheet, which press down to make it adhere, then trim it round the edge of the mould, which cover with the tin cover buttered, tie it up tight with a napkin and put it in boiling water to boil for an hour and a half continually; take it up and turn it out upon its dish, sift sugar over it, and serve. This dome gives a perfect form to the pudding which a napkin simply cannot give, and also, by causing the bottom to be flat, prevents its breaking when turned out: if you have not a mould as described above, a basin will be found a good substitute; or it may be tied up in a napkin in the common mode.

Pouding de Pommes de rainette au Raisin Muscat—(Apple Pudding, with Raisins).

Peel, core, and pass off as above twenty-six apples cut in quarters, but rubbing half a lemon upon the sugar, and adding half a pound of good raisins (Muscadines) stoned; and finish the pudding as in the last article; instead of raisins, eight ounces of currants may be used.

Pouding de Pommes à la Crême—(With Cream).

Dress fifteen pippins as above; prepare one-half of the quantity directed for the article *Crême Patissiere* (which see); place the apples round the paste in the mould and pour the cream in the interior; cover and dress the pudding in the usual manner; when serving, mask it lightly with apricot marmalade and strew broken macaroons over it.

Pouding de Pommes aux Pistaches—(With Pistachio Kernels).

Prepare thirty apples, as directed above, adding to them four ounces of pistachio kernels whole, and the larger half of a pot of apricot jam; finish as usual, and when the pudding is dished, mask it with apricot jam, and strew over it pistachios chopped.

Pouding de Pommes aux Cerises confites—(With preserved Cherries).

Prepare thirty apples as above, with four ounces of pounded sugar, four ounces of butter, and a pot of fine clear preserved cherries; finish as above directed.

Pouding aux Abricots—(Apricot Pudding).

Divide and take out the kernels from thirty-six fine ripe apricots, shake them in a basin with six ounces of pounded sugar; then finish the pudding in the usual manner: peaches and nectarines may be thus employed also.

Pouding aux Prunes de Mirabelle—(Pudding of Plums).

Take the kernels without breaking the fruit from two hundred Mirabelle cherries, roll them in a basin with four ounces of pounded sugar, and finish as usual; greengages, Orleans plums, &c. may thus also be served.

Pouding aux Fraises—(Of Strawberries).

Pick two pounds and a half of fine ripe strawberries, wash them and drain them quickly on a napkin, then roll them in a basin with six ounces of fine sugar, and place them in the pudding as directed above; for the pudding with raspberries, use twenty-four ounces of raspberries and six ounces of strawberries.

Pouding aux Cerises de Montmorency—(Of Cherries).

Pick three pounds of fine ripe cherries, mingle them with six ounces of sugar, and finish as above; raspberries or currants may also be added to the cherries; for the pudding with red currants, use two pounds of clear red currants; pick and mingle them with four ounces of ripe rasp

berries and six ounces of sugar: white currants may be used in the same manner.

Pouding aux Groseilles Vertes et Roses—(Of Green and Red Gooseberries).

Mingle one pound of ripe green gooseberries with one pound of ripe red gooseberries, pick them and with a quill take out the pips, then shake them together with six ounces of fine sugar: these puddings may be served either hot or cold, but if cold, the butter should be withheld from the preparation.

Poudings à la Moëlle, No. 8—(Marrow Pudding).

Take twelve ounces of beef suet and four ounces of hard marrow, take off all the skins from the suet, which chop very fine; mix the marrow with it, which examine closely, lest any particle of bone should remain with it; add five ounces of sifted flour; the whole being very fine, put it in a large basin with four ounces of pounded sugar, five eggs, a gill of milk, and a spoonful of brandy, add the fourth part of a nutmeg grated, a pinch of salt, two ounces of candied citron cut in fillets, six ounces of currants picked and washed, six ounces of muscadine raisins stoned; mingle these well and add three pippin apples chopped very fine, and half of a pot of apricot jam; when well blended pour it into a napkin thoroughly buttered, and tie it up round; through the bottom of the napkin introduce a string with a packing needle, which fasten to the ring of a ten pounds weight, which serves to keep the pudding in one position during the boiling, which should proceed slowly for four hours; take it from the water and place it in a large basin, the more easily to detach the napkin, and also to prevent the breaking of the pudding in dishing; then place a stewpan cover upon it and turn it over, dish and pour over it a sauce of white wine, or the *chaudôt à la viennâise*. Mark off the wine sauce as follows: mix in a small stewpan four yolks of eggs with a spoonful of flour, two ounces of pounded sugar, two ounces of fresh butter, a grain of salt, and three-quarters of a pint of Madeira or Sherry wine; stir it over a gentle fire, and as soon as it boils, squeeze it through a tammy.

The *Chaudôt* is thus prepared: put in a small stewpan ten yolks of eggs, with half a pint of madeira and four ounces of pounded sugar; set it upon some hot cinders, stirring with a chocolate mull, then it begins slightly to thicken and become smooth, and is greatly superior to the sauces usually served; it should be served in preference in a sauce-boat, and the pudding plain (see No. 8, Plate LXX.).

Obs.—Choose the suet that is floury; the marrow may be dispensed with and four ounces additional suet used: the ten pounds weight above named prevents the fruit falling all on one side, and for this purpose it may be used with any of the puddings named hereafter.

Second Pouding, Anglo-Français—(Second method).

Chop a pound and a quarter of beef suet, which mix with eight ounces of bread-crumbs, two ounces of flour, three pippin apples chopped, a gill of Madeira wine, two spoonsful of brandy, two ounces of candied citron cut in small dice, and seven eggs; when well blended, add the

rind of a lemon cut in fillets, twelve ounces of currants, or Smyrna or Malaga raisins stoned, a pinch of salt, and the fourth part of a nutmeg grated; if the mixture should be too firm, add some spoonsful of cream, and follow the details as given in the last article.

Pouding au Raisin de Corinthe et au Cedrat—(Pudding of Currants and Cedrata).

Rub on a piece of sugar four ounces in weight half the rind of a citron, break this sugar fine, and put it in a middling-sized basin, with half a pint of Madeira wine and twelve ounces of currants washed very clean, chop twelve ounces of suet and six ounces of marrow with six ounces of flour; mingle these with five eggs, a gill of cream, a pinch of salt, and a quarter of a nutmeg grated; add the currants and their syrup, and finish the pudding as usual; proceed in the same manner with the pudding of muscadine raisins, stoning twelve ounces of them, and grating the half of the rind of a lemon.

Pouding à la Parisienne—(Pudding, Parisian mode).

Chop very fine a stick of fine hoary vanille, pound it with four ounces of sugar, and sift the whole through a sieve; chop also very fine twelve ounces of veal suet, and six ounces of beef marrow; blend these with six ounces of rice-flour, in a stewpan, with seven yolks and two whole eggs, a gill of cream, and a gill of marasquine, a pinch of salt, and a quarter of a nutmeg grated; add two ounces of whole pistachios, four ounces of sweet macaroons broken coarsely, the vanille-sugar, and thirty fine preserved cherries, drained and divided in half, also six pippins chopped fine; when all well mingled, tie it in a napkin and finish in the accustomed manner. Cut two ounces of pistachios, each into six fillets, and when the pudding is ready to serve, throw fine sugar over it, and fix the fillets of pistachios into it neatly, in form of a hedgehog; serve immediately, with the *chaudôt à l'allemande* (see article *Pouding à la Moëlle*), but adding to it a quarter of a pint of marasquin and two spoonsful of brandy: instead of cherries, the like number of green grapes preserved may be used, and in place of whole pistachios, use four ounces of preserved citron with four ounces of Malaga raisins.

Pouding aux Marrons et au Rum—(Chestnut Pudding, with Rum).

Roast and skin thirty-six fine chestnuts, and remove all the parts coloured by the fire; select twenty of the most entire pieces and weigh four ounces of the remainder, which pound perfectly with four ounces of fresh butter; rub the whole through a sieve, and mix this paste with three ounces of rice-flour, six yolks and two whole eggs, fourteen ounces of veal suet, four ounces of pounded sugar, four ounces of bitter macaroons broken coarsely, four ounces of fine muscadine raisins stoned, the whole chestnuts each divided in four pieces, a quarter of a pint of cream, a pinch of salt, the quarter of a nutmeg grated, and a quarter of a pint of Jamaica rum; finish as directed for the *Pouding à la Moëlle*, and serving the like sauce with it, but adding a glass of rum to it.

Pouding de Riz à l'Orange—(Of Rice, flavoured with Orange).

Wash a pound of Carolina rice thoroughly, and set it on in cold water over the fire; when it boils, drain it on a sieve, then stew it perfectly in milk with four ounces of fresh butter, and four ounces of lump sugar, on which rub half the rind of a sweet orange; when the rice is broken, but of a consistence somewhat firm, mingle with it six ounces of chopped marrow, two ounces of currants, two ounces of Malaga and two ounces of Smyrna raisins stoned, two ounces of bitter macaroons, two ounces of preserved orange peel cut in dice, six yolks, two whole eggs, a quarter of a pint of brandy, and a pinch of salt; the whole well blended, tie it in a buttered napkin; finish by giving it two hours' boiling; dish and mask it with two ounces of macaroons broken, and serve without sauce, or with the *chaudôt* (see *Pouding à la Moëlle*); six ounces of muscadel raisins stoned may be used in place of those above, and the marrow may be dispensed with, replacing it with four ounces of butter made warm; add nutmeg if desired.

Brède Pouding au Cedrat et moulé, No. 4—(Bread Pouding, with Cedrata).

Cut crumb of bread in slices, pour over them a pint of boiling milk, and dry it over a slow fire, stirring it continually with a wooden spoon or spatula until it becomes a smooth paste of the nature of the *Choux à la Mecque;* pound it in a mortar, adding six yolks and two eggs, remove the paste into a stewpan to blend it with four ounces of pounded sugar; on which half the rind of a citron has been rubbed, two ounces of bitter macaroons, three ounces of currants, three ounces of muscadel raisins stoned, six ounces of marrow chopped very fine, a quarter of a pint of Madeira wine, a pinch of salt, and the quarter of a nutmeg grated; the whole well mixed, put it into a mould buttered and sheeted like a timbal; then set it in a moderate oven, and give an hour and a half baking; serve of a fine colour with sugar sifted over it; when convenient, decorate it with a wreath of green biscuits and white buttons of paste (see No. 4, Plate LXX.). The six puddings that precede this may also be baked, and serve a *chaudôt* separately.

Pouding aux Truffes à la Française—Pudding of Truffles, French mode).

Peel two pounds of middling-sized truffles (without washing) very round and cut them in slices one-sixth of an inch thick; sweat them in a stewpan with four ounces of butter, a large spoonful of glaze of fowl melted, a quarter of a pint of Madeira wine, the salt necessary, a pinch of pepper, and very little grated nutmeg; sheet the dome with *Pâte Brisée* (see that art.), as directed for the apple pudding, pour in the truffles and all their seasoning, cover the pudding with two sheets of paste as therein directed, tie it in a napkin, and boil it for an hour and a half: in this manner the truffles are delicious.

Pouding au Raisin Confit à la manière Anglaise—(Currant Pudding).

Chop half a pound of mealy beef suet very fine, mix it in a basin with twelve ounces of flour, two ounces of pounded sugar, a little salt, and

sufficient water to form it into a paste, roll it out one-sixth of an inch thick, ten inches long, and six inches wide; then strew over it half a pound of currants washed and dried, two ounces of preserved citron cut in small dice, mixed with four ounces of sugar sifted, and half a dram of cinnamon pounded, fold up the paste in a long roll, envelop it in a napkin slightly buttered, and tie the ends up tight, then put it to boil for two hours; when done, take off the napkin, dish and sift pounded sugar over it; with raisins it is prepared as above.

Pouding aux Confitures à la manière Anglaise—(With Sweetmeats).

Prepare and roll out the paste as in the last article, spread apricot jam over it, roll it up and finish as the preceding; preserved cherries, drained and chopped, may be thus employed.

For the *Pouding aux Confitures en forme de Volute à la Française* (of a volute shape), roll out puff paste of twelve turns, and mix half a pound of pistachios chopped with the apricot jam, masking the pudding when dished with apricot jam and macaroons broken: for the *Pouding aux Avelines* proceed in the same manner, mixing six ounces of roasted filberts pounded fine and four ounces of pounded sugar with the apricot jam; finish the pudding as before.

Pouding de Crême au Chocolat et à la Française—(With Chocolate Cream, French mode).

Mix on the paste dresser twelve ounces of flour with eight ounces of fresh butter, two ounces of pounded sugar, a little salt, two yolks of eggs, and some good cream; form with these a paste like the *pâte brisée* (which see), roll it out four times, then roll it very thin and very long; spread thinly over it a good chocolate *crême patissiere*, roll it up, and place it in a buttered dome mould, to form a volute, or screw; tie it in a napkin and boil it two hours; turn it from the mould and mask it with apricot jam, strewing over it some sugar in grains and chopped pistachios; all the pudding *aux confitures* may be thus formed, and they may also be filled with any of the *crêmes patissieres* detailed.

Pâté de Pommes à l'Anglaise au Raisin Muscat, No. 9—(Apple Pie, with Raisins).

Peel twenty pippins and cut each quarter into six pieces, toss them up in a large basin with four ounces of pounded sugar, on which half the rind of a ripe lemon has been rubbed, four ounces of butter, and four ounces of raisins stoned; lay round the border of a tart-dish (wetted) a band of trimmings of puff paste, three inches wide and one-sixth of an inch thick, press it close, then arrange the fruit within it, dome-shaped, but not resting upon the border of the dish; wet the band and cover the whole with a sheet of puff paste one-sixth of an inch thick, and press the edges down upon the band; rub the surface slightly over with white of egg, and strew sugar simply broken over it; bake it for an hour and a quarter; serve hot; but if served cold, do not use any butter; currants may be used instead of raisins; or preserved cherries, green grapes, or two spoonsful of apricot jam.

Pâté aux Abricots, façon Anglaise—(Apricot Tart).

The border of the dish being garnished with the band, arrange within the dish thirty-six ripe fleshy apricots, divided in half, and mingled with eight ounces of sugar and two ounces of butter; finish as in the last article: peaches, nectarines, plums, greengages, strawberries, raspberries, currants, gooseberries, cherries, pears, &c. are thus employed.

Paté Anglo-Français garnis de Riz et de Cerises—(Rice and Cherry Tart).

Dress four ounces of Carolina rice, as directed for *Pommes au Riz* (see that article), the rice being somewhat soft and rather sweet; then mingle one pound of cherries with four ounces of pounded sugar; the dish being prepared with paste as before, lay within it one-fourth of the fruit, which cover with a fourth part of the rice; thus arrange in layers the remaining cherries and rice, leaving the top domed with rice; when serving, cover the crust with apricot marmalade, and strew upon it macaroon biscuits broken. To dress these tarts in the English manner, mingle the fruits simply with the pounded sugar; then it is necessary to press the second layer down the sides of the dish within, that the fruit may be held more together, so that during the baking the syrup may be retained in the crust which surrounds the interior of the dish. The tart may be covered with a handsome sultane: all other fruits for tarts may be thus dressed with rice; or the two preparations directed for the Pithiviers cakes *Anglo-Français*, and the *Gâteau Anglo-Français aux Pistaches et aux Avelines* (see those articles) may be thus served.

Pommes au Riz historiées—(Apples and Rice decorated).

These *entremêts* correspond with the *suédoises;* they require much skill to make them handsome, but they please greatly. Wash six ounces of Carolina rice in several waters, and set it on to boil in cold water; when it begins to boil, strain it, put it in a stewpan with two ounces of fresh butter, six ounces of sugar, a grain of salt, and three half-pints of milk; set it over a slow fire, and when it boils, place it over some ashes, that the rice may but simmer for an hour; stir it from time to time, and work in with it six yolks of eggs, and render it thus of a consistence somewhat firm; if approved, half the rind of a citron, orange, lemon, or Seville orange, may be rubbed upon the sugar; it should be observed, that the rice should be rather firm, to dress it properly; at the same time, rich and palatable; cream, if necessary, can be added to render it so.

Pommes au Riz en dôme, couronné d'une Coupe historiée de Riz de couleur, No. 1—(Dome-shaped and crowned with a cup).*

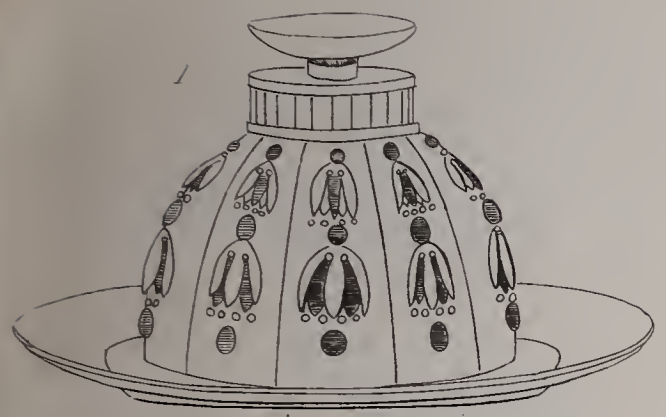
Prepare the rice as above directed; turn twelve pippins and dress them in four ounces of clarified sugar; cut a large apple crosswise in its

* Subjects of Plate LXXI.:

1. Represents Les Pommes au Riz en dôme couronné d'une coupe et historiées au riz de couleur.
2. „ La Corbeille de Riz garnie de petits fruits formés de pommes.
3. „ La Turban de Pommes au Riz.

4. Represents

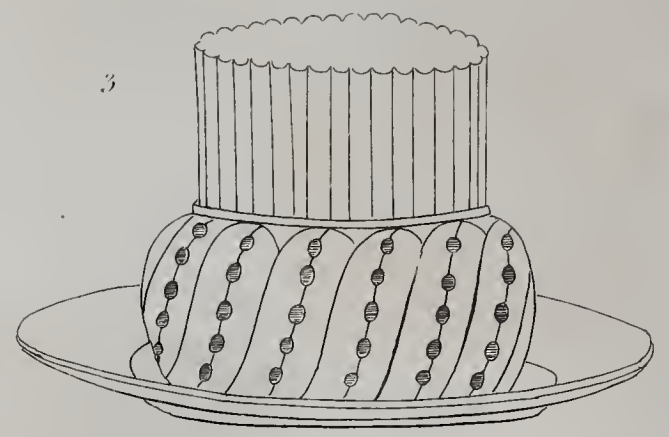
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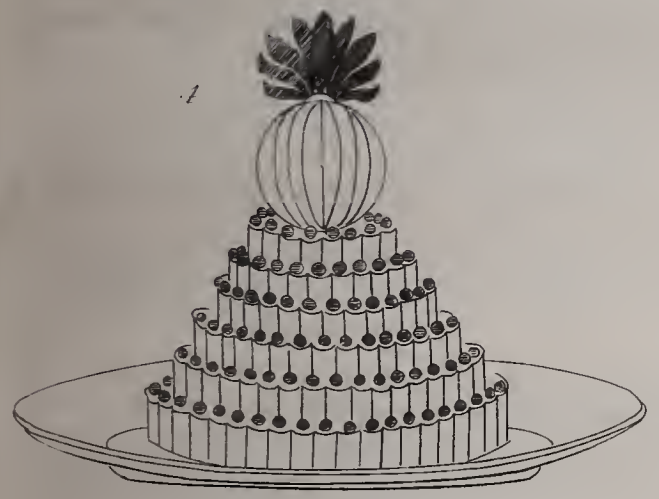
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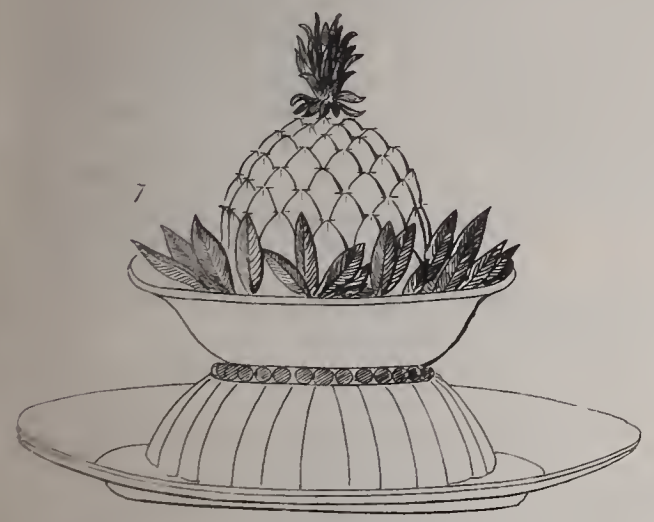
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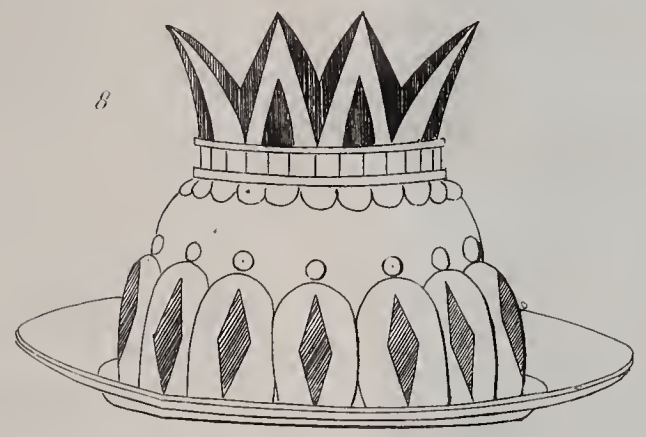
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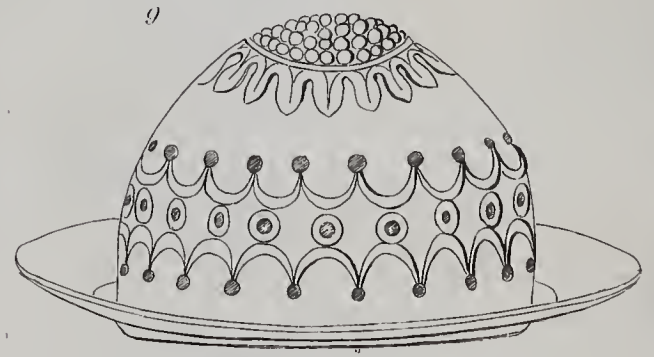
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centre; with one-half form a cup, cut the other half with a root-cutter one inch and a half wide, to form the foot; then cut two apples in small columns with a cutter half an inch wide, and dress them with the cup and its stand in the syrup, which reduce afterwards to an apple jelly; the rice and apples being cold, butter slightly a fluted dome mould, and cover the interior with the rice one inch in thickness, and place the pippins within it, the cores being first filled with apricot jam; finish by covering in the mould with rice, and then turn it out upon the dish, and remove the mould, which beforehand should have been made warm; with the remaining rice, form on the summit of the dome a small stand an inch and a half high and three inches wide, and surround it with the small columns; upon this place the stand and the cup of apple, decorate its edge with currants, and place a currant also upon the top of each column; afterwards colour the remaining rice with essence of spinach rubbed through a silk sieve; spread this rice thinly upon a stewpan cover buttered, and having passed a knife underneath, cut it in diamonds, which place upon the dome as the design indicates (No. 1, Plate LXXI.) This decoration may also be formed of pistachio and spoon biscuits; thus forming the two colours; place between each flute a small fillet of rice, rolled as fine as possible; or if the dome is plain, place these fillets at equal distances, and the wreaths between them; when serving, mask the whole carefully with the syrup reduced for that purpose, which gives to the entremêts a handsome glazing; serve immediately; it may be served either hot or cold.

Corbeille de Riz garnie de petits Fruits formés de Pomme, ornée de feuilles de Biscuit vert, No. 2—(Basket of Rice filled with Fruit formed of Apples).

Prepare six ounces of rice as above directed, and dish in form of a basket, (see No, 2. Plate LXXI.) which decorate with small fillets of angelica softened in a boiling light syrup; garnish the foot with small columns of apples, and group within the basket small fruits formed with twelve sound pippins, in imitation of pears, apricots, figs, and small apples; but after they are boiled, the figs must be coloured with spinach-essence rubbed on them; the apricots, with an infusion of saffron, and the apples with carmine; to imitate bunches of grapes, place among the fruits small portions of rice, in which fix neatly some small muscadine raisins; and to form a bunch of this fruit, group another with currants, and between each of the small fruits place leaves of pistachio biscuit, angelica, or rice coloured green; the currants should be boiled previously in a little syrup.

Turban de Pommes au Riz, historié de Raisin de Corinth, No. 3—(Turban of Apples).

Dress eight ounces of rice as usual; garnish a plain mould (slightly

4. Represents Les Pommes au Riz en gradin.
5. „ Les trois Pyramids de Pommes au Riz.
6. „ Les Pommes d'api au Riz ornées de feuilles de biscuit aux pistaches.
7. „ La Casserole de Riz garnie d'une ananas formé de pommes.
8. „ Les Pommes au Riz couronnés d'une crête de riz.
9. „ Les Pommes au Rix en timbale.

buttered), five inches wide, and five inches high, with this rice; and place within it six apples cut in quarters, and boiled in syrup, with some spoonsful of apricot jam; then turn it out upon the dish, and place round it, with a slight inclination, some quarters of large apples dressed white and decorated with currants (see No. 3. Pl. LXXI.); round the top of the rice place, upright, small round bands of rice tinted of a fine rose or light green, or else simply place fillets of angelica; pour the syrup round the dish, and serve.

Pommes au Riz en Gradins, No. 4—(Apples and Rice in Steps).

Prepare six ounces of rice as usual, and with it line a mould with steps; lay within it ten apples turned round and boiled, with apricot jam in the cores of them; cover the mould with rice, and turn it out upon the dish, and surround it with small columns of apples prepared as for the suédoises; then decorate it with fillets of angelica and currants as in the design, No. 4, Pl. LXXI.; place on the summit a large apple turned and fluted, and surmounted with leaves of angelica; but previous to decorating the rice, mask it with the syrup in which the apples are dressed.

Les trois Pyramides de Pommes au Riz, No. 5—(Formed as three Pyramids).

Dress six ounces of rice in the usual manner and keep it very stiff; turn and dress nine apples in a syrup, and when cold, fill them with apricot marmalade and envelope them with rice; but making some smaller than the others, and placing them by threes as the design indicates (No. 5, Pl. LXXI.); surmount them with a crescent formed of apples or angelica; and decorate the *entremêts* with pistachios and currants; having poured the syrup over the rice previously.

Pommes d'Api au Riz ornées de feuilles de Biscuit aux Pistaches, No. 6—(Apples and Rice decorated with leaves of Pistachio Biscuits).

Prepare six ounces of rice as usual; trim thirty-nine small apples of an equal size, and boil them in four ounces of clarified sugar; when cold, fill them with apricot or quince jam; then form the rice pyramidically upon the dish, and group the apples round it as the design indicates (No. 6, Pl. LXXI.); and between each, place leaves of pistachio biscuits; mask with the syrup, and then with small fillets of red currant jelly; decorate each apple to imitate the flower of the fruit.

Casserole de Riz. garnie d'une Ananas formé de Pommes, No. 7—(Casserole of Rice with a Pine formed of Apples).

Dress twelve ounces of Carolina rice in water, with butter, salt, and as directed for the casseroles, for the first course (see Art. Part V); when done, divide the rice into two portions; with one, form a dome, flat at the top and fluted round it; then with the other part, form a second dome, with a spreading edge so as to resemble a cup; bake these until they gain a slight colour in a slow oven; empty them perfectly at the bottom, and fill the fluted dome with rice prepared as in the article *Pommes au Riz;* putting in the centre some apples cut in quarters; turn out the rice upon the dish, and place upon it the cup as represented in the

design No. 7, Pl. LXXI.: with the point of a knife cut away and remove the bottoms of the two casseroles where they join, and afterwards decorate the bottom and sides of the cup, so that it assume the shape of a vase, within which place the rice formed like a pineapple rather high, and group round it some half quarters of apples dressed in caramel sugar to colour them yellow, and shaped like the head of a clove, that they may imitate a pineapple, on the top of which place a crown formed with angelica; decorate it all round with leaves of pistachio biscuits, but to place these decorations correctly, examine the design; when serving, mask the surface neatly with clear apricot jam, or else pineapple jam, and serve either hot or cold.

Pommes au Riz couronnées, d'une Crête de Riz, No. 8—(Apples and Rice crowned with a Coronet of Rice).

Dress six ounces of rice as usual: dress twelve pippins turned as directed, and afterwards reduce the syrup to a jelly; when cold, fill a plain dome mould slightly buttered with three-fourths of the rice, and twenty-four quarters of the apples; turn it out upon the dish, and place upon the centre of the dome a large crest or circlet formed of rice (see No. 8, Pl. LXXI.): decorate it with fillets of angelica, fine cherries and green grapes; place upright round the dome the apples in quarters, taking care to choose the most equal in size before putting them upon the rice; at the time of serving mask the whole with the syrup, and serve.

Pommes au Riz en Croustade et meringuées—(Apples and Rice in a Crust, meringued).

Build and ornament a crust of *pâte fine*, seven inches wide and four inches high, and bake it of a light colour; prepare six ounces of rice as usual, and eight fine pippins turned and dressed very white; having cleaned out the flour from the crust, lay within it one-half of the rice, which spread out, and on it place the apples, the insides of which have been filled with apricot jam; cover them with the remaining rice, which leave very smooth at top; set the dish in the oven: whip two whites of egg firm, mix with three spoonsful of sugar and form with it a large meringue six inches in diameter; sift fine sugar over it, and place it on a board in the oven to receive a fine colour; take out the *entremets*, which cover with the meringue; and with the syrup glaze (with a paste brush) the sides of the croustade and serve; this dish may also be served in a silver stewpan, proceeding in all respects as above; it may also be served cold.

Pommes au Riz en Timbale décorée de Biscuit aux Pistaches—(As a Timbal decorated).

Sheet a dome mould very thin with *pâte fine*, and afterwards cover the paste with three-fourths of the rice (six ounces); put into the centre eight apples cut in quarters, and boiled with three ounces of sugar, two ounces of fresh butter and two spoonsful of apricot jam; cover the whole with the remaining rice, and a sheet of paste, and put it into a moderate oven to become of a fine light brown colour; then turn it out upon the dish and glaze the surface with apricot jam; decorate it with pistachio biscuits according to the design No. 9, Pl. LXXI. The *entremets* may also be masked with a meringue and coloured slightly; sugar in grains, and pistachio kernels chopped, may also be strewed over it.

Pommes au Riz à la Vanille et aux Macarons—(Flavoured with Vanille and Chestnuts).

Prepare six ounces of rice as usual, but stew with it a stick of vanille which yields a delicious flavour to it; turn seven apples (pippins) and boil them in two ounces of sugar in syrup; butter a dome-mould and line it with three-fourths of the rice, and place the apples within it, filling their cores with apricot jam: cover them by filling the mould with rice, and turn it out upon the dish, mask it with the syrup reduced, and strew over it some sweet macaroons broken: this should be dished up in the twinkling of an eye, so that it may be served quite boiling.

Pommes au Riz, au Beurre, et au Raisin de Corinthe—(With Butter and Currants).

Dress six ounces of rice as usual; with which fill a cylinder-mould, and having turned it out upon the dish, fill the cylinder with eighteen rennet apples cut in quarters, and dressed with one ounce of fresh butter, two ounces of pounded sugar, and two spoonsful of apricot jam; pour them in whilst they are boiling with the rice; stew three ounces of currants well washed; raisins may be used in place of the currants.

Pommes au Riz historiées et glacées à froid, No. 9—(Decorated, glazed and serve cold).

Dress six ounces of rice with a stick of vanille as in the last article, and with twenty apples dressed as in the same article fill a dome-mould (buttered) in the same manner, and then turn it out upon the dish; when cold, mask it with very clear apricot jam or apple jelly in slices, and work a decoration as in the design No. 9. Pl. LXXI. with pistachios, angelica, currants, green grapes and preserved cherries; these apples and rice may also be served hot.

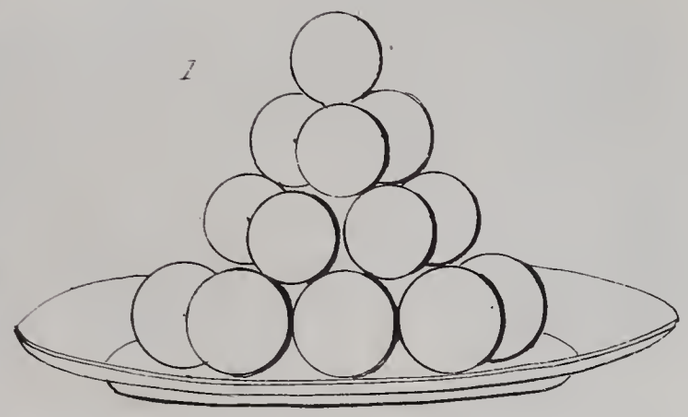
Pommes au Riz au Caramel—(Flavoured with Syrup of Caramel).

Prepare six ounces of rice in the usual manner; boil the sugar down to caramel, and put therein a spoonful of candied orange-flowers, and when it is cold, dissolve it with a gill of boiling water, and mix it with the rice, which mould as before, adding eighteen rennet apples turned and dressed as usual; when turned out from the mould upon the dish, sift sugar over it, and glaze it with the salamander, which gives a brilliancy to the surface of the cake, which serve directly; it may also be masked with apricot jam and chopped pistachios, or sweet and bitter macaroons, pulverised, thrown over it.

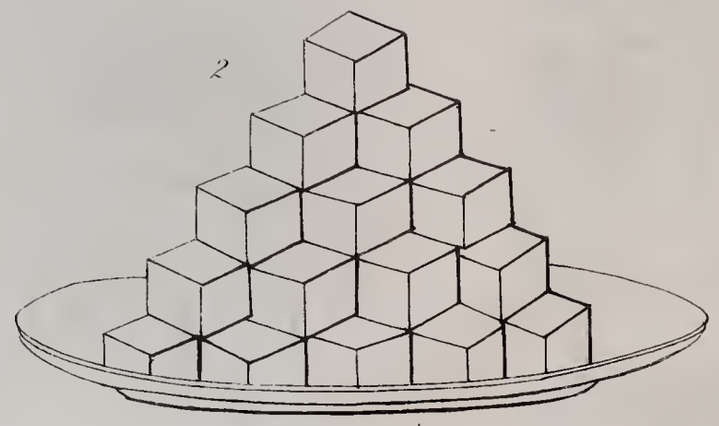
Riz à la Turque—(Rice, Turkish fashion).

Wash and blanch eight ounces of rice; boil it in a quart of milk with four ounces of sugar, on which rub the half of the rind of a Seville orange or bergamot lemon, two ounces of fresh butter, six ounces of currants, and a grain of salt: when the rice is swollen sufficiently, take it from the fire and mix with it eight yolks of eggs; pour it into a silver stewpan or into a croustade, and put it into a slow oven for twenty minutes; afterwards sift sugar over it, and glaze with a salamander; serve immediately.

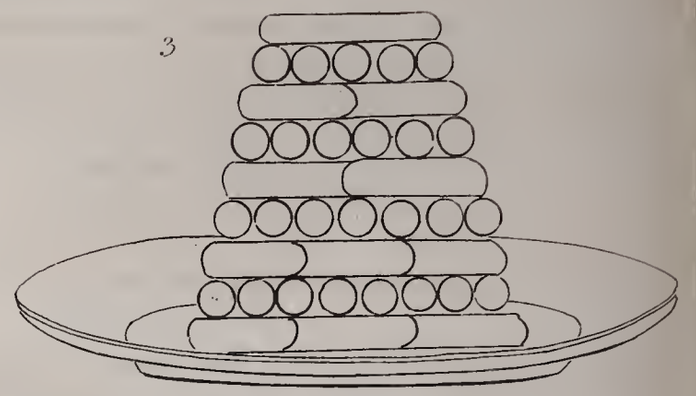
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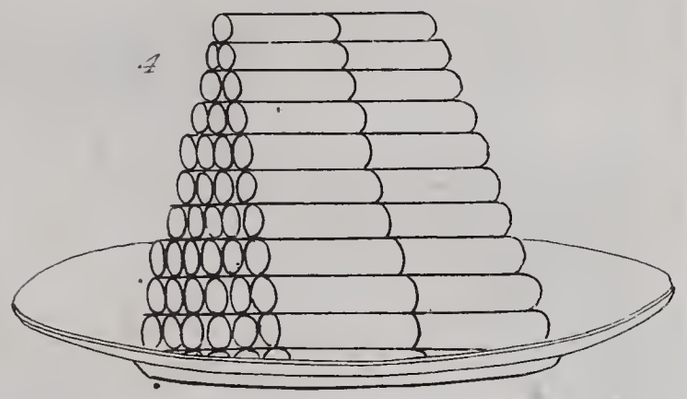
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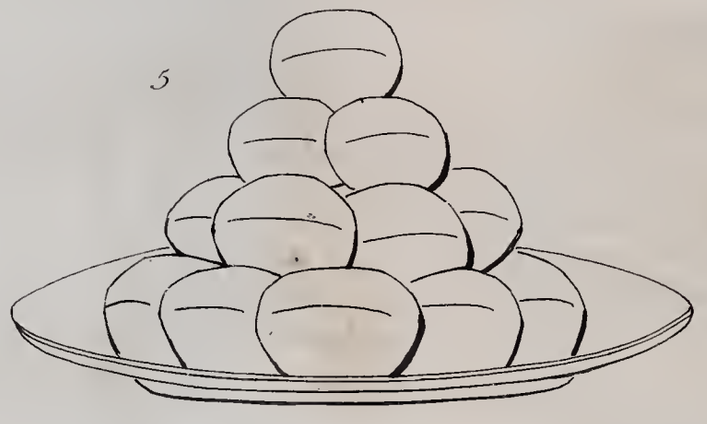
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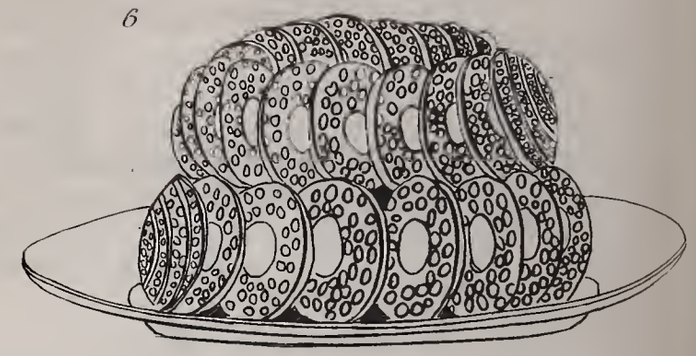
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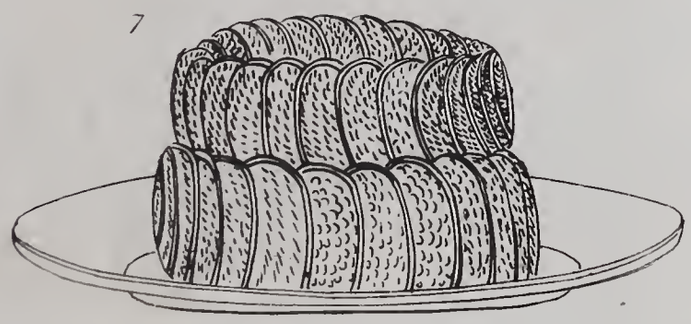
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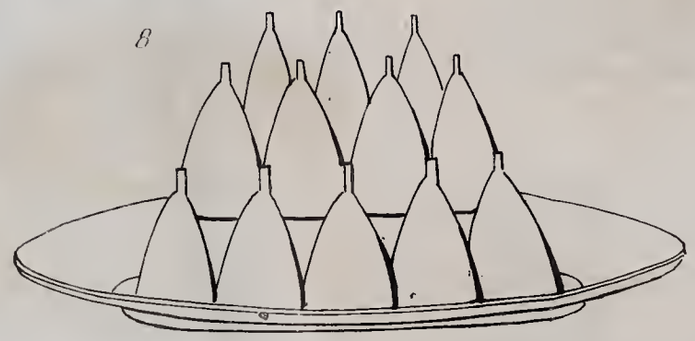
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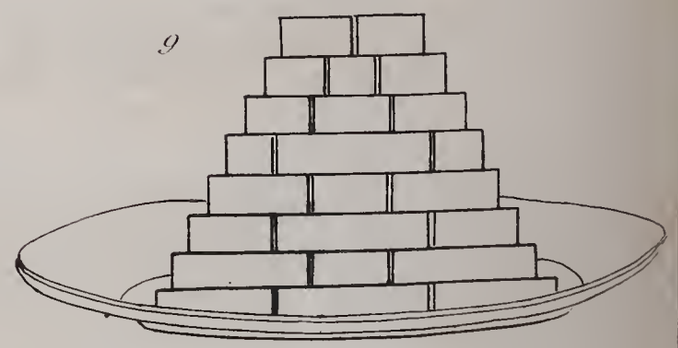
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Riz à l'Indienne—(Indian fashion).

The rice is prepared as for the last article; but add a wine glass of rum and a slight infusion of saffron; serve it glazed, in a silver dish.

Riz à l'Française—(French fashion).

Prepare the rice as for the *Riz à la Turque;* but mix with it three ounces of bitter macaroons, a spoonful of candied orange-flowers whole, two ounces of candied orange-peel cut in dice, twenty-four preserved cherries divided in half, and as many large raisins stoned and divided in two parts, the whole blended with eight yolks of egg; pour the rice into the dish and mask it with caramel sugar spun over it, or else with pounded sugar; strew chopped pistachios and sugar in grains over it.

Riz à l'Anglaise—(English fashion).

Dress the rice as for the *Riz à la Turque;* but put into this four ounces of beef marrow chopped fine, four ounces of sugar, three ounces of raisins, and as many currants; the fourth part of a nutmeg grated, a pinch of salt, a quarter of a pint of Madeira wine and eight yolks of eggs; then dish the rice high, and mask it with whole macaroons.

Croquettes de Marrons, No. 1*—(Croquettes of Chestnuts).

Roast fifty fine chestnuts; skin them and take off all the blackened parts; select forty of the halves that are most entire (the true chestnuts separate naturally); pound the remainder with two ounces of butter, and rub them through a hair sieve; mix this paste in a stewpan with half a pint of cream, two ounces of butter, two ounces of pounded sugar and a grain of salt; stir this cream over a moderate fire to dry it for two minutes only; mix six yolks of eggs and replace it for a minute over the fire; then the cream should have a slight consistence, but not firm; spread it upon a baking-sheet slightly buttered, and cover it with a buttered paper; when it is cold, take one of the halves of the reserved chestnuts, and place it in the centre of a piece of the cream, twice the size of the chestnut, within which inclose it, and roll it in the hollow of the hand to form a round croquette; roll this afterwards in fine bread-crumbs; thus finish all the chestnuts; beat up five eggs with a grain of salt in a basin, in which dip the croquettes, drain them a little and roll them a second time in the crumbs of bread, and afterwards in the palm of the hand to render them even, and lay them on a stewpan cover, again dip them in the egg, and again roll them in the crumbs; after which, throw them into hot lard to fry; move them gently with the point of a skewer, and when they become of a fine light brown colour, take them up and drain them on a napkin; sift sugar over them and dish them as the design

* Subjects of Plate LXXII.:

1. Represents Des Croquettes de Marrons.
2. „ La Crême frite à la Parisienne.
3. „ Les Cannelons de Fraises Ananas.
4. „ Les Cannelons de Pâte d'Amandes Avelines.
5. „ Les Beignets à la Dauphine.
6. „ Les Beignets de Pommes glacés aux Pistaches.
7. „ Les Beignets de Pêches glacés au gros Sucre.
8. „ Les Croquettes de Riz au Café en forme de Poires.
9. „ Les Beignets Anglo-Français.

(No. 1, Pl. LXXII.) indicates: croquettes of this cream may also be made in any other shape, but must be dipped in the frying paste described in Part. I; see *pâte à frire;* sift sugar over them and glaze them with the salamander. The frying paste has this advantage, that they may be glazed, whilst, if covered with bread-crumbs, the sugar must be sifted only, and served white.

Croquettes de Pommes de Terre à la Vanille—(Of Potatoes flavoured with Vanille).

Roast twenty fine mealy potatoes, skin and clean them; weigh twenty-four ounces of their flour, which pound with four ounces of fresh butter, and four ounces of pounded sugar; mix this paste in a stewpan with a pint of milk, in which a stick of vanille has been infused; a grain of salt, six yolks of eggs and four ounces of bitter macaroons; stir the whole over a slow fire and let it boil some minutes; the cream should then be stiff, but not too much so, or if it is, add a little milk; then spread it upon a buttered baking-sheet, cover it with a sheet of paper, and when cold, finish as the croquettes described in the article preceding; they may be flavoured with orange, lemon, Seville orange or cedrata, by rubbing half of the rind of either upon the sugar.

Croquettes de Riz aux Pistaches—(Of Rice and Pistachios).

Dress eight ounces of rice as for apples and rice, before described: pound perfectly four ounces of pistachios skinned, with eight bitter almonds, and one ounce of preserved cedrata or citron; when the rice is done, mix with it six yolks of eggs and four ounces of bitter macaroons and set it to cool; after which, add the pistachios and sufficient essence of spinach to colour it of a light green; form the croquettes and fry them as above directed.

Croquettes de Riz au Café en forme de Poires, No. 8—(Of Rice formed as Pears, and flavoured with Coffee).

Roast four ounces of coffee, and whilst hot throw it into five half-pints of boiling milk, cover the infusion and strain it through a napkin when it is cold; stew in it eight ounces of rice, with two ounces of butter, four ounces of fine sugar and a grain of salt; when done enough, add three ounces of sweet macaroons, and six yolks of eggs, and turn it out upon a baking-sheet; when cold, form the croquettes in shape of pears; bread-crumb them, and fry them in the usual manner; sift sugar over them and dish them as in No. 8, Pl. LXXII.; the croquettes of rice may also be flavoured as any of the foregoing, or with caramel, ratafias, marasquin, and, by suppressing the sugar, four ounces of currants, or Smyrna raisins stoned, may be added.

Croquettes de Nouilles au Cedrat—(Of Nouilles with Cedrata).

Make six yolks into nouille paste, and cut it out as directed in Part IV.; put them into a quart of boiling milk, and after a few boils add two ounces of butter, and four ounces of fine sugar on which half of the rind of a citron has been rubbed; simmer them gently for twenty-five minutes that the nouilles may swell and become mellow; add three ounces of bitter macaroons, six yolks of eggs and a grain of salt; finish them as the preceding; proceed also in this manner with six ounces of vermicelli, for the *croquette de vermicelli.*

Crême frite à la Parisienne, No. 2—(Cream fried Parisian mode).

Make this cream as directed for the *crêmes au bain Marie* (see that article); but in this cream put two whole eggs in addition; when cold, cut it very carefully in diamonds, or round, square, or oval pieces, about two inches long, an inch and a half wide, and half an inch thick; when serving, prepare the batter (*pâte à frire*) as in Part I., and when the lard is hot, dip the pieces into the batter, and fry them of a light colour; having drained them on a napkin, sift fine sugar over them; glaze them with a salamander, and dish them as in No. 2, Plate LXXII.: they may also be served without being glazed, but with vanille sugar thrown over them; all the creams described under the head of *bain Marie* may thus be employed; or they may be dipped in eggs beaten up and bread-crumbs, and served as the *croquettes* above; glaze them also with the salamander; when bread-crumbed, they are more easy to fry of a good shape than when dipped in the batter, but this last renders them better eating.

Crême frite à la Patissière—(Pastry Cream, fried).

Mix in a stewpan six yolks of eggs with two spoonsful of sifted flour; add three half pints of boiling milk, and a grain of salt; stir and boil this cream as usual, and add to it two ounces of fresh butter, four ounces of pounded sugar, four ounces of sweet and bitter macaroons, a spoonful of candied orange-flowers; pour out the cream upon a buttered baking-sheet, and when cold, form and fry it as described above; in this manner all *crêmes* under the head of *crêmes patissières* may be used.

Cannelons frits à la Marmalade d'Abricots—(Cannelons, Cinnamon shaped, with Apricot Jam).

Roll out puff paste of twelve rolls in a long square, and as thin as possible; wet the surface slightly, and place upon the edge, at equal distances, the fourth part of a spoonful of apricot jam, which lengthen to two inches and a half; fold the edge of the sheet over the marmalade, and roll it over once again, that the jam may be perfectly inclosed within; then cut the *cannelons* three inches long, and an inch and a half wide; press down the ends with the back of the knife to stick the paste together, that the jam may not fly out in the frying; form thus thirty-six of them, fry them in hot lard of a fine colour, and remove them from the fire, that the paste may be thoroughly done; then take them up and drain them on a napkin, sift fine sugar over them, and dish them as in the design No. 3, Plate LXXII.; the marmalades of peaches, plums, &c. cherries and green grapes preserved may also be thus employed, but the last two named must be well drained before placing them in the paste.

Cannelons frits aux Fraises Ananas, No. 3—(With Pine Strawberries).

Pick two hundred fine pine strawberries, and toss them up in a basin with four spoonsful of pounded sugar; roll out and wet the paste as above, and arrange the strawberries, five in a row, so as you can cover them with the edge of the sheet, which fold over upon itself, that the strawberries may be inclosed within two thicknesses of the paste; cut the cannelons four inches long, and lay them upon a stewpan cover;

fry them of a fine colour, sift sugar over without glazing them, and dish them as the preceding; raspberries and red and white currants may be thus used.

Cannelons frits à la Crême de Pithiviers—(With Pithiviers Cream).

Pound four ounces of sweet almonds with eight bitter almonds, add four ounces of fine sugar, on which half the rind of a lemon has been rubbed, two ounces of butter, two yolks of eggs, two spoonsful of double cream, a pinch of candied orange-flowers, and a grain of fine salt; the whole well mingled, make a sheet of puff paste as above; form and fry the *cannelons* in the same manner; sift sugar over and dish them. The *cannelons* may thus be filled with any of the *crêmes patissières* described.

Cannelons frits à la Pâte d'Amandes Avelines, No. 4—(With Filbert Paste).

Roast six ounces of filberts, pound them perfectly with a little white of egg, that they may not turn to oil, then add four ounces of pounded sugar and half a white of an egg; reduce the almond paste as usual (see article *Pâte d'Amandes*); press it through a massepain syringe, and divide it in small columnar lengths of four inches; when serving, dip them in the common batter; preserve them straight, and put them in the fat when hot; give them a fine colour, sift sugar over them and glaze them in the oven, or with a salamander, and dish them as in No. 4, Plate LXXII.; these *cannelons* may be made also with the common almond or walnut paste.

Cannelons à la Pâte d'Amandes de Pistaches—(With Almond Paste and Pistachios).

Blanch six ounces of pistachio kernels, and pound them with six bitter almonds, an ounce of preserved citron, and moisten them with a little white of egg; then mix with them four ounces of sugar, without putting any white of egg, that the paste may be sufficiently firm without drying it; roll out the paste of the length and thickness described in the last article, and lay them on a sheet of paper; dip them into the batter, fry them of a fine colour, and glaze them with a salamander, or in the oven; they may be formed also in rings.

Cannelons à la Parisienne—(Parisian mode).

Prepare twenty pancakes (see that article); spread upon them some apricot or quince jam, roll them up, cut each in half, trim the two ends; bread-crumb them as the croquettes of rice (which see), and fry them in the usual manner; having glazed them, serve them immediately.

Cannelons à la Parisienne au Chocolat—(With Chocolate, Parisian mode).

Twenty pancakes being made as directed in the last article, spread upon them some *crême patissière au chocolat*, with some macaroons broken; roll them and finish them as the preceding; all sorts of *crêmes patissières* and jams may be thus employed.

Beignets à la Dauphine, No. 5—(Fritures, Dauphin's fashion).

Roll out as thin as possible one pound of the brioche paste in a long square, place one-fourth of a spoonful of apricot jam, at two inches distance from each other, the whole length of the sheet; wet the paste slightly all round the jam, and fold the edge of the sheet over it; pressing it down close around it, that the jam may not escape whilst frying; cut the *beignets* in a half circle with a round patty-cutter two inches wide, and place them on a stewpan cover floured over; make thus twenty-four *beignets*, and fry them in hot lard; when the paste swells into small balls and are of a good colour, take them up and drain them on a napkin; sift sugar over, and dish them as in No .5, Plate LXXII.; any other jam may be thus employed, and they may be cut round or oval.

Beignets (*garnis de Fraises*) *à la Dauphine*—(Of Strawberries).

Roll out the paste as in the last article; place for each *beignet* three fine strawberries rolled in pounded sugar, and at about an inch distance place three others, and so proceed; wet the paste slightly round the fruit, and fold the edges over the fruit as above directed; finish in like manner; raspberries and pine strawberries may also thus be used.

Beignets (*garnis d'Abricots*) *à la Dauphine*—(Of Apricots).

Divide twelve ripe apricots in half, and give them a boil or two in syrup; drain them and take off their skins; when they are cold, roll out the brioche paste, and placing the apricots upon it, finish in the usual manner; for the *beignets* of peaches, eight peaches cut in quarters are sufficient; nectarines are thus used.

Beignets (*garnis de Prunes*) *à la Dauphine*—(Of Plums).

Make a small opening at the sides of twenty-four greengages that are ripe, and take out the kernels, in place of which put in some pounded sugar; close the plums, and inclose them in a piece of the brioche paste as above directed; finish in the usual manner.

Beignets (*garnis de Cerises*) *à la Dauphine*—(Of Cherries).

Pick a pound of fine cherries, and give them five or six boils in their own juice, with four ounces of pounded sugar; drain them, reduce the syrup thick, and put the cherries back into it when they are cold; roll out the brioche paste, and putting in each *beignet* five or six cherries, finish and fry them as usual; preserved cherries, and all other kinds of cherries, may also be thus employed.

Beignets (*garnis de Raisin de Corinthe*) *à la Dauphine*—(Of Currants).

Perfectly wash and pick six ounces of fine currants, simmer them for two minutes only in two ounces of sugar clarified; when cold, mix them in half a pot of apricot jam; then arrange it in portions of one-fourth of a spoonful upon the sheet of brioche paste, and finish in the accustomed manner.

Beignets (*garnis de Pommes d'Api*) *à la Dauphine*—(Of Apples).

Turn twelve small golden rennets and cut them in half, boil them in a good syrup, and let them cool; make a sheet of brioche paste, and with each half apple form a *beignet;* finish as before: pippins and pears may be thus employed.

Beignets (*garnis de Crême*) *à la Dauphine*—(With Custard).

Prepare one-third of the quantities directed for any of the *crêmes patissières* (which see); roll out a pound of brioche paste, upon which place the cream when cold in small pieces, so that the *beignets* may be well filled, then cut them out and finish them in the usual manner: thus also may any of the *crêmes au bain Marie* be employed.

Beignets de Pommes en Gimblettes glacées aux Pistaches, No. 6—(Of Apples in rings glazed, and Pistachios).

Cut eight large apples with a cutter two inches and a half wide, then cut each into four slices of equal thickness, and take out the centres with a cutter an inch and a quarter wide, thus forming them into rings; toss them up in a basin with a gill of brandy and two spoonsful of pounded sugar, on which rub half the rind of a small sweet orange; when they have lain in this seasoning for two or three hours, drain them on a napkin, and dip them into the *pâte à frire ordinaire* (see Part I.); fry them in hot lard of a good colour, and drain them on a napkin; then glaze them in a caramel of four ounces of sugar, and gradually as you take them from the pan, strew upon them some pistachio kernels chopped fine; dish them as in the design, No. 6, Plate LXXII.; other apples and pears may be thus employed, or they may be cut in quarters, and served with sugar simply sifted over them.

Beignets de Pêches glacées au Gros Sucre, No. 7—(Glazed, with Sugar in Grains).

Divide in half twelve ripe fleshy peaches, take off the skin, and toss them in a basin with the same seasoning as in the preceding article; two hours after drain, and dip them in the common batter, fry and glaze them with caramel as above, but dip them in grains of lump sugar; dish as designated in No. 7, Pl. LXXII. Nectarines and apricots may also be thus used; greengages, damsons, pears-beurrés, &c. may be also used thus, and all the *beignets* here described may be glazed with a salamander.

Beignets d'Oranges de Malte—(Of Malta Oranges).

Take off all the skin from eight oranges, divide each in eight half quarters, take out the pips and leave none of the white under-skin upon them; then throw them for some minutes into four ounces of clarified sugar; having drained them, dip them into the common batter and fry of a fine colour; sift sugar over them, upon which you have rubbed half of the rind of an orange, or else glaze them with a salamander, or with caramel; but they are best with the orange-flavoured sugar.

Beignets Anglo-Français, No. 9—(English and French mode).

For this kind of *beignets* make a batter in the following manner: put into a stewpan three half-pints of water, with a grain of salt and

and two ounces of butter, make these boil, and mix with it (with a wooden spoon) as much sifted flour as will form a paste slightly firm, which stir and dry over the fire for three minutes; change the stewpan, and mix with it anounce of fine sugar, and as many whole eggs as will render it smooth and of the substance of common batter; make use of it in the ordinary manner; cut a marrow pudding (see that article) when it is cold, in pieces two inches long, one inch wide, and half an inch thick; dip them in this batter, fry them as usual, drain and sift sugar over them; dish them as in No. 9, Pl. LXXII.; (the common batter may be used for this purpose) then having sifted sugar over them, glaze them with a salamander; they may be cut in various shapes. The same process may be employed with puddings of currants and citron; the Parisian; chestnuts; and rice with orange. (See the four recipes for these puddings.)

Beignets Français de Fruits à l'Eau de vie—(French Mode, with brandied Fruits).

Drain twelve brandied apricots, divide them in half; wet lightly some round pieces (of the size of the fruit) of the *pain à chanter*, cover the fruit on both sides with it, then dip them in the batter as in the last article, and finish them the same; if you wish them to be glazed with the salamander, dip them in common batter. The like process may be employed for *beignets* of all sorts of brandied fruits: they are proper for gentlemen's dinners.

Beignets soufflés à la Vanille—(Light, and flavoured with Vanille).

Put a stick of vanille into a pint and a half of boiling milk, and let it reduce one-half; take out the vanille and put in three ounces of fresh butter; make it boil, and add enough sifted flour to form a soft paste like the common *pâte choux*, then dry it some minutes; afterwards change the stewpan and mix three ounces of fine sugar with it, six yolks of eggs, and a grain of salt; whip three whites of eggs very firm, and mix them in the preparation with a spoonful of whipt cream, which will yield a paste of some consistency though soft; then roll it out on the dresser lightly floured, of the size of a nutmeg, and place them on a stewpan cover; thus formed turn them into the fat (not too hot, that they may swell) and towards the end of their frying make the fire stronger; when of a good colour drain them on a napkin, and serve immediately. The shape may be varied into half-moons, rings, &c.

Grande Beignet soufflé et seringué—(Large light Fritters, made with a Syringe).

Make the same preparation as in the last article, and put it into the massepain syringe, push it through the *star* aperture into the hot lard, in a zigzag form; when fried of a light colour, drain it carefully on a napkin and sift sugar over it; serve immediately. This preparation may be made also with flour of rice or chestnuts; potato-flour not having sufficient body, a little common flour may be added to it. After having pressed the paste through the syringe, it may be divided, and formed in small rings, crescents, or any other shape; and also in the preparation, ratifias pulverised, orange, lemon or Seville orange-peel, rubbed on sugar, or candied orange-flowers pounded may be mingled.

Petits Diablotins de Blanc-manger aux Avelines—(Diablotins (little devils) of Blanc-manger of Filberts).

Pound six ounces of filberts (skinned) perfectly, and mix them with a pint and a half of boiling cream, and rub it through a tammy to extract the milk, which mix with two spoonsful of rice flour without leaving any lumps; add four ounces of pounded sugar and a grain of salt; stir this cream over a slow fire, and dry it for half an hour, which brings it to a firm and very smooth paste; mix with it four ounces of filberts perfectly pounded, turn it out upon a buttered baking-sheet, and let it cool; then roll the paste into small bands, which cut of the size of a filbert, and with a little flour form them very round; thus prepared put one-half of them into a colander, and dip it into the frying fat, which should be very hot, that the *diablotins* may be coloured in an instant; then take them out, throw them on a napkin, roll them in pounded sugar, and serve immediately; fry the remainder in the same manner: they are sometimes for a second course dish, but more often to be handed round.

Diablotins en Cannelons—(In shape of Cannelons).

Make the preparation detailed above, and spread it out upon a buttered baking-sheet half an inch thick, with a knife; when cold, cut it in strips of three inches in length, roll them round, and lay them on a stewpan cover; at the time of serving, dip these *cannelons* into the batter (*pâte à frire ordinaire*) and put them gradually into the fat, but it must not be too hot; when of a fine colour drain them on a double napkin, sift sugar over, and glaze them with a salamander.

Diablotins en Cannelons à la Marmelade d'Abricots—(With Apricot-jam).

Spread the paste prepared as in the last article, one-sixth of an inch in thickness, and place upon it small portions of apricot-jam; wet the paste around the jam, and fold it over, that the jam may be held within two thicknesses of the paste; cut them to the shape of *cannelons;* fry and finish as above.

Beignets de Blanc-manger en Gimblettes—(Fritters of blanc-manger in Rings).

Prepare the cream as for the *diablotins*, when cold cut it with a cutter two inches and a half wide, and form them into rings, by cutting out the centre with a cutter an inch and a quarter wide; but preserve these small pieces and cover them with bread crumbs, handling them carefully lest they become broken, dip them in four eggs beaten up, drain and a second time dip them in bread crumbs; prepare the rings in like manner and lay all of them on stewpan covers; at dinner time fry them of a fine colour, and having sifted sugar over them, dish the small rounds in the centre and the rings around them; serve immediately. They may also be garnished with apricot-jam.

Beignets de Blanc-manger en Gimblettes glacées au Caramel—(Glazed with Caramel).

The rings being cut out as in the last article, when serving, dip them

in the *pâte à frire ordinaire*, fry them, and when of a fine colour drain them perfectly, and glaze them with sugar boiled to a caramel; as you take them from the fat, sugar in grains, pistachios chopped, or candied orange-flowers, may be strewed upon them.

Pannequets glacées en Couronne—(Pancakes glazed).

Put into a small stewpan two ounces of sifted flour, four ounces of fine sugar, four ounces of bitter macaroons, and a pinch of candied orange-flowers, crush, and mix the whole with ten yolks of eggs, a quart of double cream and a grain of salt, which thus affords a clearer paste than the common pancakes; clarify two ounces of butter, and with a paper brush rub the bottom of the pancake pan with it, so that it may be slightly buttered all over; then pour in a spoonful of the preparation, which spread over the pan by moving the pan about, thus rendering the paste as thin as possible; when lightly coloured turn it, by raising it with the ends of the fingers, to colour both sides, after which turn it out upon a large baking-sheet; mask it with apricot-jam, and strew upon it some ratifias broken; then roll it up, leaving it about an inch in width; during this time you have made a second like the first, and so proceed, being careful to keep the pan over a slow fire; when all are thus prepared, cut them three inches in length, and dish them up in a circle; sift sugar over them and glaze with a salamander, or serve without glazing.

Pannequets meringués à la Royale—(Pancakes meringued, Court manner).

Prepare these pancakes as in the last article, but fill them with a *crême patissiere* of chocolate; roll them up the same; but preserve one large pancake plain; cut them three inches in length and dish them in a circle in the dish, or on a sheet of *pâte d'office;* then cut the centre out of the reserved pancake and lay it over the others, and it will receive their form; mask the whole with a meringue preparation and strew broken sugar over it; after which set the dish to take colour in a slow oven; any other of the *crêmes patissieres* may be used; or the pancakes may each be meringued separately, and dished up afterwards like the *cannelons;* or they may be served like the millefeuille cake, thus: dish them flat upon a sheet of *pâte d'office* six inches wide, upon each spread apricot-jam, and strew the broken ratifias upon it, and lay one upon the other, then mask them with the meringue. It would be proper for this purpose to have a pan but six inches wide to fry them in; or they may be masked with a sultane. They may also be served in the following manner; lay six of them one upon the other, as above; then with a patty-cutter an inch and a half in diameter cut them out, dip them in eggs and bread crumbs twice over, fry them of a fine colour, and glaze them with a salamander; they may also be cut in diamonds, half-moons, &c.

Pouding de Marrons Glacées à la Française, ou à la Nesselrode—. (Chestnut Pudding iced, or Pouding à la Nesselrode).

Take the husks from forty fine chestnuts blanched in boiling water, and pound them perfectly, adding a few spoonsful of syrup, then rub them through a fine sieve, and mix them in a basin with a pint of syrup from one pound of sugar clarified with a stick of vanille, as much cream and twelve fresh yolks of eggs: set this mixture over a slow fire, stirring

it without ceasing a moment, and just as it begins to boil, take it off and pass it through a tammy. When it is cold put it into a freezing-pot (*sarbotière*) adding a glass of marasquin, and make it set, as an iced cream; then add an ounce of preserved citron cut in dice, two ounces of currants, and as many raisins stoned, (and these should be soaked from the day before in marasquin, and sugar pounded with vanille,) the whole thus mingled, add a plateful of whipt cream, and three whites of eggs prepared as for Italian meringues; when the *pouding* is perfectly frozen, mould it in a pewter mould, of the shape of a pine-apple cut across its diameter, so that the pudding receives the form of a dome imitating a pine-apple; the mould should close like those used by the confectioners for iced creams: when thus moulded place it again in the freezing-pan covered over with pounded ice and saltpetre: it should be observed that the water which arises from the working of the freezing-pan should not be thrown out, for it is precisely this water which precipitates the freezing of the preparations.

The manner of working the pan for freezing is as follows: put into the outer pail some pounded ice, upon which strew some handfuls of saltpetre, then fix the pewter freezing-pot upon it and surround it entirely with ice and saltpetre; wipe perfectly the cover and edges of the pot; pour in the preparation and cover it; a quarter of an hour after begin turning the freezing pan from right to left; and when the cream begins to be firm round the sides of the pot, remove it with the slice or spatule, that it may congeal equally, then close up the pot again and do not quit it; but continually keep it working, and from time to time remove the cream from the sides to render it of one smooth consistence, and when perfectly frozen, finish the proceeding as above directed. Iced creams are certainly not the most proper for dinners, and they belong to the department of the confectioner; but fashion controuls, and as they are frequently desired, it is fit that the above directions should be here placed.

Pouding de Pommes glacé à la Parisienne—(Pudding of Apples iced, Parisian mode).

Peel and cut in quarters twenty-four pippins, and make them into a marmalade, adding a pot of apricot jam, eight ounces of sugar on which half the rind of an orange has been rubbed, rub it through a tammy, and freeze it as above directed; then mix with it a pot of cherries preserved and drained, four ounces of Smyrna raisins washed and simmered in a light syrup, with an ounce of fresh citron peel cut in dice, and two ounces of pistachio kernels cut in dice; add a gill of curaçoa and as much marasquin; when thus mingled and again frozen, add two platefuls of whipt cream, or rather as much as the preparation; directly freeze it again, and then mould it as in the last article; when serving, turn it out upon a napkin neatly folded. One-sixth part of the cream should be reserved before putting it in the ice, and an hour before serving set it in a *bain marie* stewpan in the ice, stirring it from time to time with a silver spoon, and serve this in a sauce boat as a sauce for the ice.

Pouding d'Ananas a la Royale—(Pudding of Pine-Apple, Royal manner).

Have two middling-sized but ripe pine-apples, trim off the points from

the angles of the fruit, then peel them rather deep that none of the skin may be perceptible; cut the flesh in slices a quarter of an inch thick, and afterwards in large dice, and boil them ten minutes in six ounces of sugar in syrup; cut the peel in dice also, and put them into a pint of boiling cream; after infusing ten minutes, add six ounces of sugar, twelve yolks of fresh eggs, and thicken the cream over a slow fire, then pass it through a tammy; when cold add the syrup from the pines and freeze it; afterwards add the pieces of pine-apple, with half a pot of preserved cherries drained and washed, two ounces of pistachio kernels cut in fillets, and two rich pears cut in large dice; when well mingled, add a large plateful of whipt cream; again freeze it, after which mould it as before, leave it an hour in the ice, turn it out of the mould, and serve on a napkin with a sauce prepared as in the last article. These puddings may also be thus prepared, and flavoured with chocolate, pistachios, filberts, almonds and all fruits, forming the creams thereof, according with the directions given for the *crêmes au bain marie.*

Pouding de Cabinet, Anglo-Français—(Cabinet Pudding).

Prepare a custard or cream as directed in the article *Crême au bain marie à la Vanille;* cut slices of a brioche a quarter of an inch thick, and about a quarter of an inch less in size than the inside of a plain mould, which should be well buttered; lay on the bottom a slice of the brioche, and strew a spoonful of currants and Smyrna and Malaga raisins over it; four ounces of each of these should have soaked in four spoonsful of old brandy, two ounces of pounded sugar, half a stick of vanille pounded and sifted through a silk sieve, and one ounce of candied citron peel cut in fillets; cover these with another slice of the brioche, then with raisins, and in this manner place four layers more of each, then fill the mould up with the cream: set the mould in a stewpan with hot water to steam, like a *bain marie;* thicken what cream remains from the mould by stirring it over a slow fire, pass it through a tammy, and when serving, serve this cream in a sauce boat: in England, this pudding is usually made with bread and butter.

Pouding de Cabinet à la Française—(French Method).

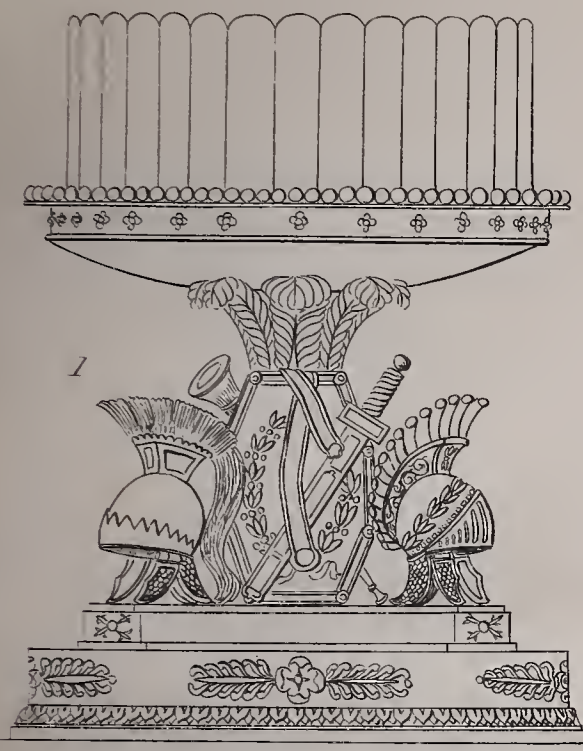
The following is an invention of M. Carème for an iced pudding: prepare a pine-apple cream in the way directed in the articles for the *Crême au bain marie;* (the vanille cream, as above, may also be used;) then prepare six round biscuits of the preparation of the biscuit *à la cuillère;* trim them that they may be about a quarter of an inch less in diameter than the inside of the mould, lay one piece in the mould (which must be placed in ice) and pour upon it a spoonful of marasquin; strew upon this some cherries drained, washed, and cut in half, some candied citron cut in dice; the pine-apple cut in dice, a few currants and Malaga raisins stoned and simmered in a little syrup; in the same manner cover over and place the remaining biscuits, afterwards pour in the cream and let it freeze; when about to serve turn out the pudding from the mould like a jelly; you may put also some iced cream in the mould each time with the biscuit; this is the best mode but longest in execution. This pudding is excellent with rum or vanille, as also with pistachio cream or curaçoa: it may also be made with any of the *blanc-mangers, crêmes à la Française,* or *fromage Bavarois.*

Subjects of Plate LXXIII.

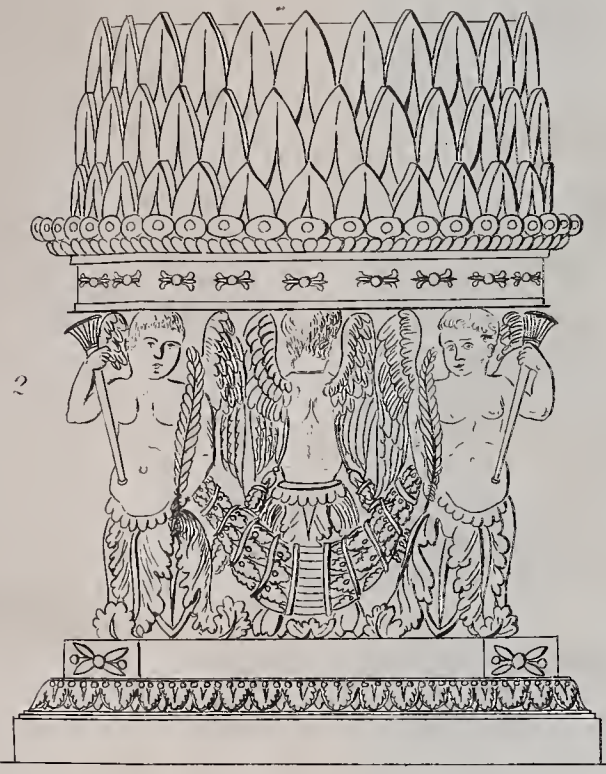
We should, in the first place, cause some light and elegantly formed cups or vases to be made by the silversmiths, in the nature of the designs on this plate; the expense is moderate and not to be balanced with the urgent need we have of them, above all when the beautiful effect they produce is taken into consideration. In the first edition of the *Patissier Royale*, M. Carème gave some designs of vases, calculated to hold glasses in which the jelly might be set; however, he states, his experience induces him to prefer jellies moulded and turned out upon glass dishes, which equally may be placed within silver stands such as the plate represents, the glasses exceeding by one inch the diameter of the cup; or the glass might be replaced by a silver bottom shaped like a saucer, but the glass is the most elegant: these designs are the fruit of those reflections; and the taste and elegance which this new production in silver will give to the tables of the opulent, in the second course, should be considered; wherein already we make use of casseroles (deep dishes) for hot entremêts; but the jellies deserve also some consideration, for the sweets when well prepared are the delight of the second course. These cups should be formed with open work; palms and palm branches should form their decoration, leaving the glass to be seen in which the jelly should be placed, and which thus assumes a transparency that is singularly enhanced by the silver; if, for example, the jelly is of a rose, pink, or yellow colour, then it heightens the whiteness of the vase, so the result of using glass is to give to the jellies all the eclat of which they are susceptible, and above all, that exquisite delicacy in which lies their highest merit: on ordinary occasions, the jellies may be served simply in glasses without their stands: if the expense of the glasses is considered as too great, they may be supplied by basins of china.

THE END.

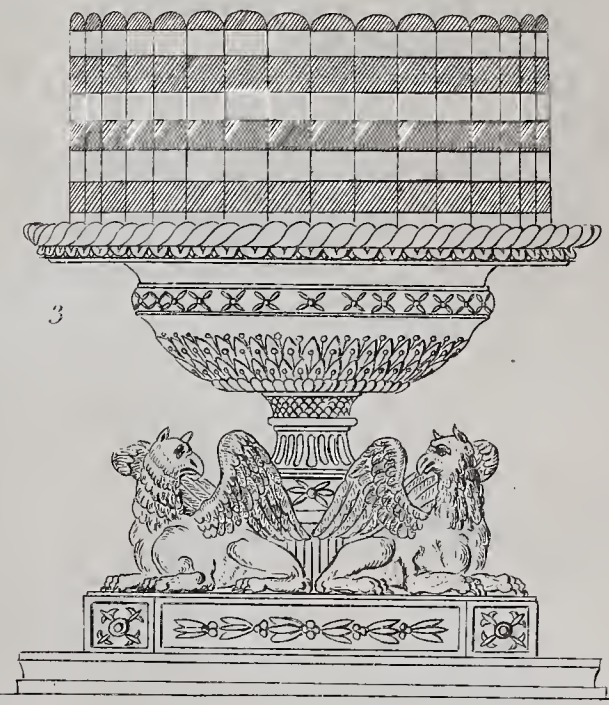
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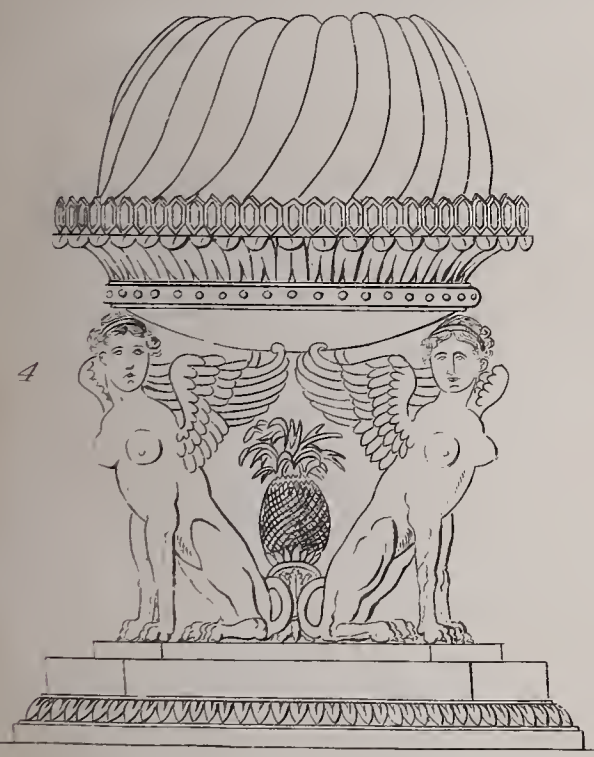
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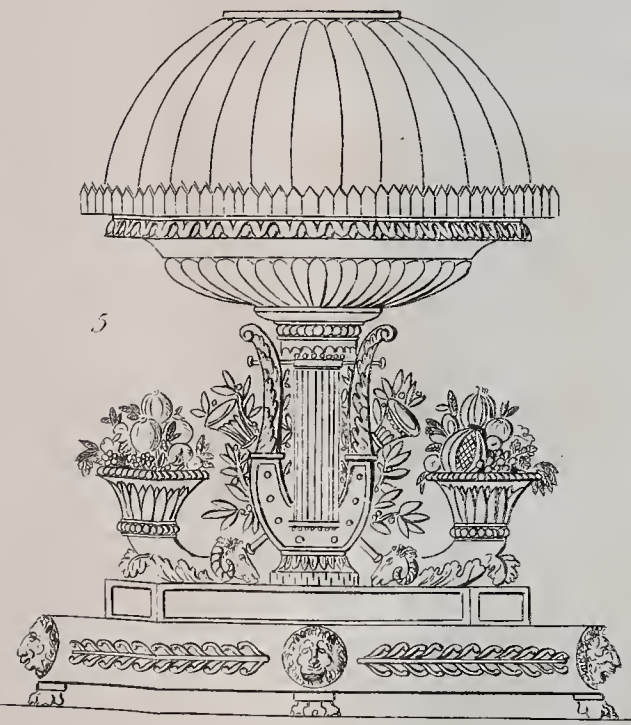
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